

Nutty Rhubarb And Orange Crumble



Ingredients:

500 g Frozen Rhubarb Or Fresh
Juice Of 1 Medium Orange
2 Tbsp Soft Light Brown Sugar
250 g Plain Flour
75 g Butter
25 g Oatmeal
50 g Soft Light Brown Sugar
50 g Flaked Almonds

Directions:

1. Preheat the oven to 190°C, fan 170°C, gas 5. Place the rhubarb in a shallow ovenproof dish. Pour over the orange juice and sprinkle over the sugar. Place the flour in a mixing bowl and rub in the butter.
2. Stir in the oatmeal, brown sugar and flaked almonds. Sprinkle the crumble mixture over the rhubarb and smooth level. Bake in the preheated oven for 25-30 minutes until bubbling and the crumble is golden brown.

Serves 4

Nutrition per serving:

540 cal, 24g fat, of which 10g saturated fat, 24g added sugar, 0.5g salt

Prep Time: 15 mins **Cooking Time:** 30 mins



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