Rhubarb and Pear Crumble

Equipment:

<table>
<thead>
<tr>
<th>Scales</th>
<th>Measuring cup</th>
<th>Micro plane</th>
<th>Juicer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Metal bowl</td>
<td>Oven proof dish e.g. slice tray</td>
<td>Chopping boards – 3</td>
<td>Sharp knife</td>
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<tr>
<td>Peeler</td>
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</tbody>
</table>

Ingredients:

| Pears – 3 | Rhubarb – 2 stalks | Caster sugar – 100g | Orange – 1 |
| Flour – 200g | Butter, cold – 200g | Brown sugar – 140g | Rolled oats – 75g |
| Cooking oil spray | | | |

Method:

1. Preheat oven to 200°C.
2. For the topping:
3. Measure 200g flour add to the metal bowl.
4. Measure 200g cold butter and cube it with a knife.
   Add to the metal bowl.
5. Measure 140g brown sugar, add to the metal bowl.
6. Measure 75g rolled oats, add to the metal bowl.
7. Rub the ingredients with your fingers until the mixture is combined and crumbly. Place in the fridge for later.
8. Spray the ovenproof dish with a light spray of cooking oil.
9. Peel the pears and chop into large chunks. Place into the dish.
10. Chop the rhubarb finely. Place into the dish.
11. Measure 100g of caster sugar and sprinkle over the fruit.
12. Use the microplane to zest the orange skin. Sprinkle the zest over the fruit.
13. Cut the orange in half and juice. Pour over the fruit.
14. Crumble over the topping.
15. Bake in the oven for 40 minutes or until golden.