



A Mighty Fruit Crumble

Mighty Chefs love a fruit crumble as it's a simple healthy dessert that children will enjoy helping to make. Adding oats to the topping provides tasty texture and an extra dose of fibre. This particular recipe uses a combination of fresh fruits and a portion will provide 1 of your 5 a day. You can experiment by using your favourite fruits

You will need:

For the bottom

150g Strawberries
1 stick of rhubarb
1 tbsp caster sugar
1 tsp corn flour

For the top

125g plain flour
40g soft brown sugar
25g porridge oats
65g butter
Pinch of salt

To make your fruit crumble

1. Preheat the oven to 190C/375F/gas 5.
2. Make the topping by mixing the flour, sugar and a pinch of salt. Cut the cold butter into chunks and rub into the flour mix using the tips of your fingers. The mixture should look like fine breadcrumbs. Add the oats.
3. For the filling, peel and slice the rhubarb. Remove the stalks from the strawberries and cut in to halves. Add the fruit to a bowl and sprinkle over the corn flour and castor sugar and stir.
4. Arrange the fruit mixture in the bottom of your serving dish.
5. Sprinkle the crumble mixture over the top.
6. Pop your crumble in the oven for around 30 minutes.
7. Serve with cream, custard or ice cream.