

Apple, Rhubarb and Strawberry Crisp

Ingredients

4 Apples

4-5 stalks of rhubarb

2 punnets of strawberries

3 Tbsp sugar

2 tsp cinnamon

2 tsp lemon juice

1 cup brown sugar

1 cup old fashion oats

½ cup plain flour

¾ cup butter

Instructions

1. Preheat the oven to 180 C degrees.
2. Peel the apples. Chop the fruit into bite size pieces.
3. In a mixing bowl, combine fruit, sugar, cinnamon and lemon juice. Transfer to a baking dish.
4. In a separate bowl, combine the brown sugar, oats, flour and butter. Use your hands and don't be afraid to get messy!
5. Evening sprinkle the oat mixture onto the fruit mixture.
6. Bake for 50 minutes or until golden brown and bubbly.
7. Serve warm with vanilla ice cream, custard or yoghurt. Enjoy!