

# Today's Favourite

## RHUBARB AND PEAR CRUMBLE



7 serves of fruit per recipe

### Ingredients

4 pears peeled, cored and diced  
2 cups rhubarb (4 stalks), diced  
2 tablespoons sugar  
2 tablespoons water

### Crumble

2 tablespoons honey  
2 teaspoons margarine  
1½ cups untoasted muesli  
½ cup plain flour

### Method

Preheat oven to 180°C. Place pears, rhubarb, sugar and water in a saucepan, cover and cook for 8–10 minutes until softened. Spoon fruit into an ovenproof dish. Combine honey and margarine in a small bowl and microwave on HIGH (100%) for 20 seconds. In a separate bowl, combine muesli and flour. Stir in honey mixture, mixing until the crumble resembles coarse breadcrumbs. Spread over fruit and bake for 20–30 minutes until golden. Serve hot. Serves 6.



Department of Health



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