



STOVETOP CRUMBLE

Serves: 4 people

Ingredients

For the fruit:

- Fruit of your choice (1 cup peeled apple and 1 cup chopped rhubarb)
- 1 tbsp sugar
- ½ tsp cinnamon (optional)

For the crumble topping:

- 3 tbsp oats
- 2 tbsp SR flour
- 2 tbsp coconut threads
- 1 tbsp sugar
- 2 tbsp butter

Instructions

- First make the crumble topping. Gently heat together the oats, coconut, flour and sugar in a frying pan. Add the butter and stir constantly. Heat until golden, about 5 minutes, then set aside.
- For the fruit, add the fruit with the sugar (and cinnamon if you're using) and a little water to the frying pan or a saucepan. Gently increase the heat, and cook until stewed, but not mushy.
- When fruit is done, pour over the crumble topping, and serve with runny cream.



Utensils you'll need



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