

STRAWBERRY AND RHUBARB MUESLI CRUMBLE

Serves 8

Per serving 170 calories, 2.2g fat

Prep time: 10 minutes

Cook time: 25 minutes

INGREDIENTS

400g rhubarb
400g strawberries
3 tbsps caster sugar
100g plain flour
100g low-fat muesli
30g demerara sugar
50g Flora Lighter margarine

METHOD

1. Preheat the oven to 200°C, 400°F, Gas Mark 6.
2. Chop 400g rhubarb into small pieces and cut 400g strawberries into quarters, then place the fruit in the bottom of an ovenproof dish and scatter with 3 tbsps caster sugar.
3. In a bowl, mix together 100g plain flour, 100g low-fat muesli and 30g demerara sugar, then rub in 50g Flora Lighter margarine.
4. Pile the crumble on top of the fruit and bake in the oven for 20–25 minutes until the crumble is golden brown on top and the rhubarb is soft. Serve hot with low-fat custard or low-fat Greek style yogurt.

