**Rhubarb and peach crumble**

**Ingredients**

2 sticks rhubarb

4 slices tinned peaches

20ml water

10g caster sugar

2.5ml ginger

50g butter

30g porridge oats

50g demerara sugar

100g plain flour

**Method**

1. Preheat the oven to 180°C/Gas mark 4.
2. Slice the rhubarb and place in a small sauce pan along with the water and caster sugar.
3. Stew until the rhubarb is soft, and then remove from the heat .
4. Dice the peaches and mix with the rhubarb. Place the fruit into an oven proof dish.
5. Rub in the butter, flour and porridge oats to resemble fine breadcrumbs. Stir in the demerara sugar.
6. Sprinkle over the fruit. Do not press down leave the crumble mixture loose.
7. Bake for 20-25 minutes or until golden brown.