

Worm Crumble

Method



Ingredients

- 400g rhubarb, washed and chopped into roughly 4 cm lengths
- The juice and zest of a large orange
- 100g soft brown sugar
- 150g porridge oats
- 75g butter, cut into cubes
- 1 tablespoon of cocoa powder
- A few sprigs of fresh mint
- A few gelatine free jelly worms

1. Preheat the oven to 200°C / 180 fan / gas 6
2. Put the rhubarb, orange juice, orange zest and the sugar into a saucepan on medium heat. Ask your grown-up helper for help with this step, because the hob will be hot, hot, hot!
3. Simmer gently for about 15 minutes, until the rhubarb is soft and falling apart. Then turn off the heat and set aside.
4. In a large mixing bowl, add the oats, sugar, butter and the cocoa powder. Using clean fingers, blend the ingredients together until they start to resemble bread crumbs. The cocoa powder will make the crumble topping taste chocolatey.
5. Carefully spoon the cooked rhubarb into your ramekins, fill each one about three quarters full so you have enough space for your crumble topping.
6. Spoon crumble topping on top and place the ramekins onto a baking tray. You can use the back of the spoon to help pat it down. Pop them in the oven to bake for 25 minutes.
7. Once they are cooked and cooled. Stick a few sprigs of mint into each crumble to look like a plant growing. Add a wiggly fruity jelly worm on top and you could even pop your ramekin into a very clean flower pot to look just like a beautiful plant!