

Rhubarb and oat crumble



15 min. 345 kcal
 SteviaSweet Baking Granules

Preparation

Preheat the oven to 225 °C.

Thinly slice the rhubarb (Ø 5 mm) and cut the pear into wedges. Chop the rosemary. Mix rhubarb, pear, [SteviaSweet Baking Granules](#) and spices and place in a greased oven dish.

Combine the soft butter, oat flakes and [SteviaSweet Baking Granules](#) into a crumbly mixture. Then spread this mixture evenly over the rhubarb. Put the crumble on the middle rack in the oven and bake for about 20 minutes or until it is golden brown.

Whisk the cream, yoghurt and spices and serve with the hot rhubarb and oat crumble.

Ingredients for 4 servings

| | |
|---------|---------------------------------------------|
| 250 g | rhubarb |
| 1 | large pear |
| 1 sprig | fresh rosemary |
| 50 g | SteviaSweet Baking Granules |
| 1 tsp | ground cinnamon |
| 1/2 tsp | ground vanilla |

Crumble mixture

| | |
|------|---------------------------------------------|
| 50 g | butter |
| 70 g | oat flakes |
| 50 g | SteviaSweet Baking Granules |

To serve

| | |
|---------|---------------------------------------------|
| 50 ml | cream (38%) |
| 50 g | Turkish yoghurt |
| 1/4 tsp | ground vanilla |
| 50 g | SteviaSweet Baking Granules |

Nutritional information per portion

| | |
|------|--------------------|
| 345 | kcal |
| 1448 | kJ |
| 8 | Protein in g |
| 35 | Carbohydrates in g |
| 19 | Fat in g |