Rhubarb & Ginger Jam Cake with Crumble Topping

**Ingredients:**
- 1 cup brown sugar
- 150g butter
- 2 eggs/beaten
- 250g S.R. Flour
- 1 cup 1cm pieces rhubarb
- 1 cup 1cm pieces diced apple
- ½ cup of butter milk

**For the topping**
- ½ cup Rolled oats
- ½ cup coconut
- ½ cup flour
- ½ cup brown sugar
- 2 tsp. cinnamon
- 100g butter/melted

**Equipment:**
- Chopping board & mat
- Knives
- Peeler
- Muffin Tins
- Baking paper
- Measuring spoons
- Measuring cups
- Sifter
- Mixing bowls
- Spatula
- Soup spoons x 5

**Method:**
1. Collect all ingredients and equipment
2. Preheat oven to 180c with fan on
3. Grease and line the muffin tins
4. Measure all ingredients
5. Sift the flour, bi-carb and cinnamon into a large bowl
6. Dice the apple and the rhubarb. Add to the flour with the sugar
7. Beat the eggs with the oil and the butter milk until combined
8. Make a well in the centre of the flour
9. Pour the liquid in
10. Begin mixing gently from the centre, drawing the flour in as you mix
11. DO NOT OVER MIX or the cooked muffing will be tough
12. Spoon into the prepared tin
13. Top with the prepared topping
14. Serve on plates, dust with icing sugar and some serving tongs

**To make the topping:**
- Combing the dry ingredients in a bowl. Mix together
- Melt the butter. Add to the dry ingredients and mix until combined
- Sprinkle on top of muffins before they go into the oven for baking