

Rhubarb and oat crumble sugarfree



15 min. 345 kcal SteviaSweet Crystal

Preparation without sugar

1. Preheat the oven to 225 °C.
2. Thinly slice the rhubarb (approx. 5 mm) and cut the pear into wedges. Chop the rosemary. Mix rhubarb, pear, [SteviaSweet Crystal](#) and spices and place in a greased oven dish.
3. Combine the soft butter, oat flakes and [SteviaSweet Crystal](#) 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.
4. 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 Crystal
1 tsp	ground cinnamon
1/2 tsp	ground vanilla

Crumble mixture

50 g	butter
70 g	oat flakes
50 g	SteviaSweet Crystal

To serve

50 ml	cream (38%)
50 g	Turkish yoghurt
1/4 tsp	ground vanilla
50 g	SteviaSweet Crystal

Nutritional information per portion

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