



Rhubarb Crumble

Sarah's servings: 6, Sarah's skill: Easy, Baking time: 50 mins

Ingredients

Fruit

450g Rhubarb (chopped into 2cm pieces)

75g Caster Sugar

Topping

200g Plain Flour

150g Unsalted Butter

150g Caster Sugar

Method

- Pre-heat the oven to 190 degrees centigrade (170 fan).
- Chop the rhubarb and place in a 18cm/7" diameter round dish or similar baking tin.
- Sprinkle the rhubarb with the caster sugar; mix together then set aside.
- To make the topping put the flour and butter in a medium sized bowl.
- Rub in the butter to flour. You still want to have small pieces of butter showing - it should not be fine breadcrumbs.
- Add the sugar and mix until fully combined.
- Sprinkle the topping over the prepared rhubarb in the baking tin.
- Bake for 50 minutes until golden brown and the rhubarb is bubbling up at the sides.
- Serve with custard or cream.