



Rhubarb, Orange & Ginger Oat Crumble

Sarah's servings: 4, Sarah's skill: Easy, Baking time: 25 minutes

Ingredients

Filling

400g Chopped rhubarb
60g Brown sugar
25g Butter cubed
Zest of an Orange

Topping

50g Plain flour
50g Cold cubed butter
1/4 tsp Bicarbonate of soda
50g Soft brown sugar
50g Porridge oats
1 tsp Ground Ginger (optional)

Method

- Chop the rhubarb into 2 - 3cm pieces.
- In a medium sized pan add the chopped rhubarb, sugar, butter and orange zest. On a low heat cook for 10-15 minutes until the fruit is soft. Keep stirring so it doesn't burn.
- Pre-heat the oven to 190 degrees centigrade (170 fan)
- Divide the cooked fruit mixture between 4 ramekins.
- In a large bowl place the flour, butter, bicarbonate of soda, soft brown sugar, porridge oats and ground ginger (if using).
- Rub the butter into the dry ingredients until the butter is nearly gone - it does not have to be like fine breadcrumbs. Small pieces of visible butter is fine.
- Divide the mixture between the four ramekins and press down lightly.
- Bake for 25 minutes then serve warm with custard, ice-cream or cream.