



Rhubarb Crumble

This is a classic crumble recipe which everyone should make at least once in their lives! It's so good that, once tried, most people want to make it again and again.

Nutritional information per portion (215g):

calories 326.4	fat 6.7g 10%	saturates 1.7g 9%	sugars 35.2g 39%	salt 0.2g 3%
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of an adult's guideline daily amount



Wheat/gluten and dairy

Equipment

Weighing scales
Colander
Chopping board
Sharp knife
Metal spoon
Ovenproof dish or individual foil containers
Measuring jug
Measuring spoons
Mixing bowl
Oven gloves

Ingredients

Serves 4-6

Filling

4-6 rhubarb stalks
4 x 15ml spoons water
3 x 15ml spoons caster sugar
1 x 5ml spoon ground ginger (optional)

Topping

200g plain flour
50g butter OR polyunsaturated margarine
100g caster sugar

Serves 10

Filling

10 rhubarb stalks
75ml water
4 x 15ml spoons caster sugar
1 x 5ml spoon ground ginger (optional)

Topping

400g plain flour
100g butter OR polyunsaturated margarine
200g caster sugar



Top Tip

- Use cold butter straight out of the fridge as it is easier to rub into the flour.





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Method

1. Preheat the oven to 180°C/160°C fan or gas mark 4.
2. Wash the rhubarb and trim the ends.
3. Cut the rhubarb into 3cm pieces.
4. Lay them in the base of an ovenproof dish or divide them evenly amongst the foil containers.
5. Sprinkle with the water and sugar.
6. Sprinkle over the ground ginger, if using.
7. Now make the crumble topping. Place the flour into the mixing bowl.
8. If using butter, chop into small 2cm cubes. Add the butter or margarine to the mixing bowl.
9. With clean hands, use the tips of your fingers to rub the butter into the flour until it looks like breadcrumbs.
10. Stir the sugar into the crumble mixture.
11. Spoon the crumble mixture on top of the fruit.
12. Place the crumble into the oven and bake for 30–40 minutes until the crumble topping is golden.
13. When cooked, remove from the oven using oven gloves.

Something to try next time

- Add the juice and zest of 1 orange to give a citrus tang.

