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rhubarb crumble

Winter warmers don't get much better than a ravishing rhubarb crumble... Try our recipe and see for yourself!



- 500g rhubarb, chopped into 6cm lengths
- 100g golden caster sugar
- for the crumble topping:
- 140g self-raising flour
- 85g butter, chilled
- 50g light brown muscovado sugar
- 50g chopped pecans
- 2 tbsp ground almonds

First, heat the oven to 200°C/180°C fan/gas 6.

Next, place the rhubarb into a saucepan with the golden caster sugar, cover and simmer on a very low heat for 15 minutes.

When soft, but still holding its shape and sweet to taste – you can add more sugar if needed – pour the rhubarb into a medium baking dish.

To make the topping, rub the flour and butter together with your fingers until you have a soft, crumbly topping. Now add the sugar and nuts, mixing together with your hands.

Scatter the topping over the rhubarb and bake for 30 minutes or until the top is golden brown.

Crown with a dollop of Cornish clotted cream and enjoy!

Time: *preparation, 30 minutes | cooking, 30 minutes*

Makes: *1 medium crumble to share*

<https://www.roddas.co.uk/recipes/recipe/rhubarb-crumble/>

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