



Allotment Gardening In North Essex -- At Home In The Kitchen

Rhubarb Crumble

Ingredients: 4 portions

150g 6oz plain white flour
75g 3oz butter
25g 1oz butter for greasing dish and
adding to rhubarb
75g 3oz caster sugar 1/2 for crumble
mix 1/2 for rhubarb to sweeten
25g 1oz demerara sugar

Method:

1. Trim wash and cut rhubarb into 25mm 1in pieces
2. Using a little of the butter grease a baking dish
3. Add the rhubarb 1/2 of the caster sugar and a little more butter
4. Sieve the flour into a bowl with 75g of butter and the remaining caster sugar
5. Mix the ingredients together gently until it looks like fine bread crumbs
6. Add to the rhubarb and sprinkle the demerara sugar on top
7. Bake in a medium oven 180c for approx 40min.
8. Test by pricking crumble with a knife, if it comes out clean, it will be cooked.
9. Serve