

Rhubarb Crumble

This quintessential English dish is perfect for any occasion.

Preparation Time: 30 mins

Cooking Time: 15 - 20 mins

Ingredients

For the Filling

- 500g rhubarb , chopped into chunks the length of your thumb
- 100g golden caster sugar
- 3 tbsp port (optional)

For the Crumble Topping

- 140g self-raising flour
- 85g butter, chilled
- 50g light brown muscovado sugar
- 50g chopped walnuts (optional)

Method

Step 1

Tip the rhubarb into a saucepan with the sugar and port, if using. Cover and simmer on a very low heat for 15 mins, adding more sugar if you want. When soft (but still holding its shape) and sweet enough, pour the rhubarb into a medium baking dish.

Step 2

Heat oven to 200C/180C fan/gas 6. 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 mins or until golden brown on top.