

Really Easy Rhubarb Crumble

INGREDIENTS

Crumble Mix:

Always use half quantity good quality butter and sugar to flour i.e.

Plain Flour 200g

Butter – good quality

Rhubarb Mix:

Rhubarb 500g – chopped

Castor Sugar 100g



Serves 8

The Method

Enough for 8 small ramekins or one large pie dish. Use apples or other fruit if preferred. The fruit and crumble mixture can be frozen separately and used to order.

Crumble Mix:

Wiz all ingredients together in a mixer until resemble lumpy bread crumbs

Rhubarb Mix:

Mix together and microwave until sugar has dissolved and the rhubarb is soft – approx 4 mins.

Top stewed rhubarb with crumble in ramekins or one large oven-proof pie dish

Bake for 20 minutes at 170 degrees or until golden in appearance. Serve with good quality custard, cream or ice cream.

