



**Rhubarb Crumble** - Really easy – 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

(Picture source: bbcgoodfood)

**Crumble Mix:**

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

*Plain Flour 200g*

*Butter – good quality (we use Lurpak 100g)*

*Castor Sugar 100g*

Method

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

**Rhubarb Mix:**

*Rhubarb 500g – chopped*

*Castor Sugar 100g*

Method

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