

# #9 Rhubarb Crumble



Rhubarb crumble is a perfect combo of sweet and sour and soft and crunchy. I like adding porridge oats as well sprinkling some flaked almonds on top of my crumble so that I can comfortably lie and say it's actually a healthy desert. 😊  
If rhubarb is a bit too tangy for you, try adding some strawberries or sweet apples to offset the sourness and give your crumble some natural sweetness.

## DIRECTIONS

1. Cut the rhubarb into 2cm thick slices.
2. Reserve 3 tablespoons of demerara sugar. Place the flour, oats, and the remaining sugar in a bowl and mix together. Add the vanilla extract, if using.
3. Preheat the oven to 180°C fan/gas mark 5. With your hands rub the butter into the dry ingredients until it is broken up into small bits, the mixture resembles breadcrumbs and it starts sticking together. The crumble topping is now ready.
4. Put the rhubarb in the baking tin, pour over the water and sprinkle with the reserved sugar.
5. Distribute the crumble evenly on top. Sprinkle with the almond flaked almonds, if using.
6. Bake for about 35 minutes until the crust is pale brown and crunchy. Serve with cream, custard or vanilla ice cream. Enjoy. 😊

## INGREDIENTS

Makes about 8 portions

Ovenproof dish or baking tin about 23cm x 30cm

- 175g plain flour
- 100g porridge oats (rolled oats will do too)
- 175g demerara sugar (can be substituted for caster or golden caster sugar)
- 150g unsalted butter, at room temperature, chopped
- 1 teaspoon vanilla extract or paste (optional)
- 100ml water
- 700g rhubarb
- 3 tablespoons of flaked almonds for sprinkling (optional)



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