

Rhubarb crumble



Prep: 20 mins
Cook: 1 hr



Easy



Serves 4



Ingredients

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 500g thumb-length chunks of rhubarb into a saucepan with 100g golden caster sugar and 3 tbsp port, if using.
- Step 2** 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 3** Heat oven to 200C/180C fan/gas 6.
- Step 4** To make the topping, rub 140g self-raising flour and 85g chilled butter together with your fingers until you have a soft, crumbly topping.
- Step 5** Now add 50g light brown muscovado sugar and 50g chopped walnuts, if using. Mix together with your hands.
- Step 6** Scatter the topping over the rhubarb and bake for 30 mins or until golden brown on top.
- Step 7** Serve piping hot with a big jug of thick vanilla custard. *Refer to the tip for a recipe.*