

Rhubarb Crumble

Ingredients

- 500g [rhubarb](#), chopped into chunks the length of your thumb
- 100g [caster sugar](#)

For the crumble topping

- 140g [self-raising flour](#)
- 85g [butter](#), chilled
- 50g [light brown sugar](#)
- 50g [chopped walnuts](#) (optional)
- Half a teaspoon Ground Ginger (optional)

Equipment needed

- **Medium sized pot**
- **Baking dish**
- **Weighing scales**
- **Mixing bowl**
- **Mixing spoon**

• STEP 1

Tip 500g thumb-length chunks of rhubarb into a saucepan with 100g golden caster sugar.

• STEP 2

Cover and simmer on a very low heat for 15 mins.

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 or ground ginger, if using. Mix together with your hands.

• STEP 6

Rhubarb Crumble

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 or Icecream.