

Eat The View



Recipes and Tips

Rhubarb Crumble

Serves 4

500g rhubarb, chopped into chunks the length of your thumb
100g sugar

140g self-raising flour
85g butter
50 g light brown sugar

Put the chopped rhubarb into a saucepan with the sugar and a splash of water.

Cover and simmer on a very low heat for 15 mins. When soft (but still holding its shape) check for sweetness and pour the rhubarb into a medium baking dish.

Heat the oven to 200C.

Rub the self-raising flour and the butter together until you have a soft, crumbly topping.

Add the light brown sugar. Mix together.

Scatter the topping over the rhubarb and bake for 30 minutes or until golden brown on top.