

Taste the Hills



Recipes and Tips

Rhubarb Crumble

Serves 2 – 3

Ingredients

60g butter or margarine
100g plain or wholemeal flour
50g sugar
2/3 sticks of rhubarb
Juice of half an orange or a little water
2 tablespoons extra sugar (to taste)

Method

- 1 Preheat the oven to 190 or gas mark 5
- 2 Rub the butter or marga into the flour till it looks like breadcrumbs.
- 3 Stir in the sugar.
- 4 Cut the rhubarb into small chunks. Make sure you cut off the leaves first!
- 5 Put the rhubarb into your dish with the orange juice and stir in the extra sugar.
- 6 Sprinkle the crumble over the top and bake for 25 minutes.

Serve with custard , cream or vanilla ice cream. Yum Yum!

Rhubarb fact - the leaves are bad for you so make sure you cut them off!

Is it a vegetable or a fruit?

Rhubarb is easy to grow and will be ready to pick from April through to the end of June. So if you know someone who grows it, ask them to cut you off some root, shove it in the ground and enjoy next year. Ps better ask before you go digging up the garden though.

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