

Ever Cottage

Rhubarb and Apple Crumble

The Kitchen - evercottage.com



Tart spring rhubarb and tender apple beneath a golden, buttery topping - a simple pudding for cool evenings, slow weekends and sharing warm from the oven.



SERVES 6-8 | PREP 20 MINUTES | BAKE 35-40 MINUTES

Ingredients



FRUIT FILLING

- 500g rhubarb, trimmed
- 3 medium apples (about 450g)
- 75g caster sugar
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract

CRUMBLE TOPPING

- 150g plain flour
- 100g rolled oats
- 100g cold butter, cubed
- 90g soft brown sugar
- 1/2 teaspoon ground cinnamon

Method



- 1 Preheat the oven to 180°C conventional (160°C fan bake). Lightly butter a 1.5 litre baking dish.
- 2 Cut the rhubarb into 2cm pieces. Peel and core the apples, then slice them thinly.
- 3 Place the fruit in the dish. Sprinkle over the caster sugar, lemon juice and vanilla, then toss gently.
- 4 For the topping, place the flour, oats and cinnamon in a bowl. Rub in the cold butter until crumbly.
- 5 Stir through the brown sugar, then scatter the crumble evenly over the fruit without pressing it down.
- 6 Bake for 35-40 minutes, until the topping is golden and the fruit is bubbling around the edges.
- 7 Rest for 10 minutes. Serve warm on its own, or with custard, cream or vanilla ice cream.

A little cottage note

Choose firm, rosy rhubarb and a gently tart apple so the fruit stays bright beneath the crumble.

