



Free Recipe Rhubarb and apple crumble

Description

Rhubarb and apple crumble

[Banzai Japan](#)
[Aoi Hoshi MV](#)

The crumble can be baked straight away or chilled for up to 24 hours before baking.

Most packs of rhubarb weigh about 400g/14oz so that is the quantity in the recipe, but if you're growing your own, feel free to add one or two more stalks plus a teaspoon of caster sugar per stalk.

As the rhubarb season is short, and pink rhubarb season even shorter, here are some variations to use up excess rhubarb in crumbles:

Ginger, rhubarb and apple: Swap the ground cinnamon for ground ginger, or dice 3 balls of stem ginger and stir it through the cooked fruit before topping with crumble.

Rhubarb, apple and coconut: Swap 50g/1¾oz plain flour for 100g/3½oz desiccated coconut.

Rhubarb, apple and blueberry: Reduce the rhubarb to 300g/10½oz and add 125g/4½oz fresh or frozen blueberries to the fruit mixture, just before adding the crumble topping.

Fruit and vegetables

600g/1lb 5oz eating or cooking apples, peeled, cored and chopped into 2–3cm/¾–1¼in chunks

1 tbsp lemon juice

400g/14oz rhubarb, trimmed and chopped into 3cm/1¼in chunks

Tins, packets and jars

175g/6oz plain flour (or 125g/4½oz plain flour plus 50g/1¾oz rolled porridge oats)

Cooking ingredients

75–95g/2¾–3¼oz caster sugar

125g/4½oz caster or light soft brown sugar, plus 1 tbsp for sprinkling

½ tsp ground cinnamon

Dairy, eggs and chilled

100g/3½oz butter, at room temperature and cut into small pieces

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Shopping List

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Author

admin