

# How to Make Rhubarb Crumble

## Filling

400g Rhubarb

75g caster sugar

2 tsp cornflour

2 crushed biscuits

## Crumble

100g butter

150g flour

50g caster sugar

## Method

1. Wash and chop the rhubarb.
2. Grease a dish with butter and cut up the rhubarb and put it in the dish.
3. Rub the flour and butter together and add sugar.
4. Put the crumble on top of the rhubarb.
5. Bake at 200 degrees Celsius for 30-40 minutes.



P S : enjoyed with custard/ cream/ ice cream or anything