



Cobb's Rhubarb Crumble Recipe

10 sticks of fresh rhubarb
24 tablespoons water
115 g caster sugar
3 tablespoons chopped stem ginger

Crumble

100g butter
100g demerara sugar
190g Wilton Windmill flour

Preheat the oven to 180 degrees.
Cut the rhubarb into slices (approx. 5 cm)
and place on a baking tray.

Sprinkle with water and caster sugar.
Roast for 10 minutes.

After rhubarb is cooked, remove it from the oven
and sprinkle the ginger over it.

Mix it together and place in an ovenproof dish
(about 4cm deep).

Mix butter and flour in a separate bowl until the
mixture resembles breadcrumbs.

Mix in the sugar to make crumble.

Sprinkle crumble over the rhubarb and bake
for 10 minutes.

Remove from oven and allow to cool (slightly) before
serving. Serve with ice cream or fresh cream.

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