

A photograph showing a white rectangular tray filled with rhubarb crumble, and two glass bowls also containing the dessert, topped with blueberries and powdered sugar. The background is a light-colored surface with scattered blueberries.

# RHUBARB CRUMBLE



## INGREDIENTS

- 250 g butter
- 250 g sugar
- 1 packet vanilla extract
- ¼ tsp salt
- 400 g plain flour
- 100 g rolled oats
- Various nuts (optional)
- 700 - 800 g rhubarb
- A little softened butter for the pan
- A little powdered sugar for dusting
- Blueberries for garnish (optional)

## INSTRUCTIONS

1. Rinse the rhubarb, peel if necessary, and cut off the ends. Cut the stalks into approx. 2 cm thick slices.
2. For the crumble, melt the butter in a largish saucepan. Using a fork, slowly stir sugar, vanilla extract, salt, a little flour, and oats into the melted butter. The crumble will form automatically. If desired, you can also add finely chopped nuts.
3. Sprinkle the crumble onto the rhubarb. If desired, add a little cinnamon.
4. Preheat the oven to 200°C. Bake the crumble on the middle shelf for 30 to 35 minutes until it turns a nice golden-brown.