

Becky Bakes...

## RHUBARB AND CUSTARD CRUMBLE

### Filling

300g Rhubarb  
1 tablespoon Caster Sugar  
1 walnut-size piece Stem Ginger (optional)  
250ml Custard



### Crumble Topping

100g Plain Flour  
60g Unsalted Butter  
60g Demerara Sugar

Serves 2

Cook in the oven in a 1 litre pie dish placed on a baking tray

1. Oven on to Gas mk. 6, 200°C (180°C Fan), 400°F
2. Wash and trim the rhubarb. Cut into 2cm/1" long pieces and put into the pie dish. Sprinkle the caster sugar even over it
3. Chop the ginger into small pieces and spread evenly amongst the rhubarb
4. Pour the custard over the fruit
5. For the crumble topping, in a large mixing bowl, rub together the flour and butter until the mixture is pale yellow and resembles breadcrumbs. Stir in the demerara sugar
6. Evenly sprinkle the crumble onto the fruit/custard. Stand the dish on a baking tray
5. Cook for 25-30 minutes, until golden brown and bubbling
6. Serve immediately!

For a demonstration of this recipe, find me on YouTube:

[\(1\) Becky Bakes... Rhubarb and Custard Crumble - YouTube](#)