



Rhubarb Crumble - England

Crumbles became popular in Britain during World War II. The topping (a mixture of fat, flour and sugar) was an economic alternative to pastry due to rationing shortages. The crumbly top is then sprinkled over stewed fruit, with apple and rhubarb both popular favourites. It's best served with ice cream, cream or custard... or all three!

Cooking Time: 35 min prep, 30 min bake **Difficulty:** Not too tricky **Serves:** 12

Ingredients

8 cups chopped fresh or frozen rhubarb
 1-1/4 cups sugar, divided
 2-1/2 cups all-purpose flour
 1/4 cup packed brown sugar
 1/4 cup quick-cooking oats
 1 cup cold butter

Custard sauce
 6 large egg yolks
 1/2 cup sugar
 2 cups heavy whipping cream
 1-1/4 teaspoons vanilla extract

Method

1. In a saucepan, combine rhubarb and 3/4 cup sugar. Cover and cook over medium heat, stirring occasionally, until the rhubarb is tender, for about 10 minutes.
2. Pour into a greased 13×9-in. baking dish. In a bowl, combine flour, brown sugar, oats and remaining sugar. Cut in butter until crumbly; sprinkle over rhubarb. Bake at 400° for 30 minutes.
3. Meanwhile, in a saucepan, whisk the egg yolks and sugar; stir in cream. Cook and stir over low heat until a thermometer reads 160° and mixture thickens, 15-20 minutes. Remove from the heat; stir in vanilla. Serve warm over rhubarb crumble.