



Sugar Apple

Posts From The Caribbean

Rhubarb Blackberry Crumble

This is your basic British crumble (the blackberries are my addition and optional). You may need to adjust the amount of sugar you use because rhubarb can vary in its level of tartness. Try not to overcook the rhubarb...but you are excused if interrupted with news of the upcoming nuptials of a sibling. By the way, rhubarb leaves are mildly poisonous - only the stalks are edible.

2 pounds of rhubarb stalks, ends trimmed and cut into 1-inch pieces

1 cup of brown sugar

1 pint of blackberries (optional)

the zest of 1 orange

1 cup of flour

1/2 cup of cold butter

1/2 cup uncooked rolled oats

butter for greasing your baking dish

Preheat the oven to 350° and butter a baking dish (I used a dish that was about 12" x 7"). Put the rhubarb, orange zest and 1/2 cup of the sugar into a heavy saucepan. Cover and bring to a boil, then turn the heat down to medium-low and cook for about 5 minutes, until the rhubarb is slightly softened. Pour the rhubarb into the baking dish and stir in the blackberries.

To make the crumbly topping, put the flour and butter into a bowl and cut the butter into the flour (use your fingers or a pastry cutter) until you have something that looks a bit like really coarse breadcrumbs. Add the sugar and the oats and mix it all together.

Sprinkle the crumble mixture over the rhubarb and bake in the preheated oven for about 45 minutes, until the topping is nicely browned and the rhubarb is bubbling out the sides. Serve warm with vanilla ice cream, crème fraiche or (if you're English) some cold Bird's custard. This will serve 6 normal people or 4 greedy buggers.

<http://www.abigailblake.com/sugarapple>

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