



Bramley apple and rhubarb crumble

The Plough and Anchor - Kingswood, Buckinghamshire

 **Preparation time:**

 **Cooking time:**

 **Serves:**

Ingredients

Crumble

300g plain flour – rub together leaving slightly lumpy
150g butter
250g demerara sugar
1tsp mixed spice
100g rolled oats

Fruit

2 Bramley apples peeled and diced
1200g butter
10g grated fresh ginger
1 vanilla bean
½ juice of a lemon

1. Slow cook all the fruit ingredients until apples break down and become gluey.
2. Add 1kg rhubarb, trimmed and cut into 2 inch pieces. Cook rhubarb in apple mix for 3-4 minutes (it should be crunch)
3. Pour mix into crumble tray and add topping making sure not to press down crumble topping, this will leaving crumble light and biscuity.

