



Rhubarb Crumble

Shopping List:

6 Rhubarb.
50grams of butter.
3 tablespoons of water.
180grams of flour.
**50grams of sugar for
rhubarb.**
**50grams of sugar for
crumble mix.**

Gather Utensils:

1 stainless steel bowl.
A weighing scales.
A sieve.
A tablespoon.
A baking dish.
Chopping board.
A pot.
A cutting knife.





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Step 1.

Preheat the oven to 180degrees Celsius.



Step 2.

Weigh out 50grams of butter and add to the large bowl.



Step 3.

Weigh 50grams of sugar and add to the large bowl.



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Step 4.

Weigh out 180grams of flour.



Step 5.

Sieve the flour into the large bowl.



Step 6.

Cut your rhubarb and remove leaves.

Be safe using a knife



Step 7.

Add 50grams sugar, Rhubarb and 3 tablespoons of water to a pot.





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Step 8.

Cook rhubarb in the pot on medium/low heat.



Step 9.

Rub the flour, butter and sugar together in bowl using your fingertips.



Step 10.

Place the cooked rhubarb into a baking tin.



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Step 12.



**Add your crumble mix
on top of the rhubarb.**

Step 13.



**Bake in oven for 30
minutes.**

Step 14.



**Enjoy with some ice cream
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