

# Tulleys Farmhouse Kitchen Tearoom Recipes

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## Rhubarb Crumble

### INGREDIENTS:

- 680g (1 1/2 lb) Rhubarb
- 170g (6oz) Granulated Sugar
- 10 Tablespoon Cold Water
- 1 Tablespoon Cornflour

### TOPPING:

- 200g (8oz) Self Raising Flour
- 100g (4oz) Margarine
- 100g (4oz) Demerara Sugar

### BAKING:

- Cut and trim rhubarb into 25mm pieces.
- Cook in a pan with granulated sugar and 6 tablespoons of water until tender. Check for sweetness.
- Mix cornflour with the rest of the cold water and add to the rhubarb, stirring until it thickens.
- Cool a little and place in an ovenproof dish
- Rub flour and margarine into breadcrumbs.
- Add demerara sugar and mix well.
- Spoon over top of rhubarb.
- Cook in centre of hot oven for 20/25 minutes