

## Strawberry & rhubarb crumble

### Cooking time

Prep: 15 mins Cook: 35 mins

### Skill level

Easy

### Servings

Serves 4

### Ingredients

#### For the crumble

- 140g plain flour
- 50g ground almonds
- 100g golden caster sugar
- 100g butter, chopped
- 25g flaked almonds

#### For the fruit layer

- 85g golden caster sugar
- 1 heaped tbsp cornflour
- 450g strawberries, halved if large
- 450g rhubarb, cut into chunky lengths
- 3 tbsp port (optional)
- vanilla ice cream, to serve (optional)



### Method

1. Heat oven to 190C/170C fan/gas 5. To make the crumble, mix the flour, ground almonds and sugar in a bowl, then rub in the butter as though you are making pastry. Tip the mixture onto a large baking tray and spread out evenly. Create little clumps in the mixture by pinching it together with your fingers, then bake for 10 mins.
2. Meanwhile, make the fruit layer. Mix the sugar and cornflour together in a large bowl, then toss in the berries and rhubarb until well coated. Tip the mixture into a pan and cook over a gentle heat, stirring until the fruit softens a little and any released juices thicken.
3. Tip the fruit mixture into an ovenproof dish, scraping in all the thickened juices and adding the port. Add the flaked almonds to the crumble mixture, then scatter over the top. Bake for 20 mins until the fruit is tender and the crumble golden. Leave to cool slightly, then serve warm with vanilla ice cream, if you like.