

Raspberry And Rhubarb Crumble



Raspberry and Rhubarb Crumble is a delightful dessert that perfectly balances the tartness of rhubarb with the sweet, juicy flavor of raspberries. Topped with a buttery, golden crumble, this dessert offers a wonderful contrast of textures: a crispy, crumbly topping over a soft, bubbling fruit filling. It's an easy-to-make, comforting treat that can be enjoyed warm with a scoop of vanilla ice cream or a dollop of whipped cream. The combination of tart rhubarb and sweet raspberries creates a refreshing and satisfying dessert that's perfect for spring and summer gatherings.

Ingredients

For the filling:

- 2 cups rhubarb, chopped
- 1 1/2 cups raspberries (fresh or frozen)
- 1/2 cup granulated sugar
- 2 tbsp cornstarch
- 1 tsp vanilla extract
- 1 tbsp lemon juice

For the crumble topping:

- 1 cup all-purpose flour
- 1/2 cup rolled oats
- 1/2 cup brown sugar
- 1/2 cup unsalted butter, cold and cubed
- 1/2 tsp cinnamon
- Pinch of salt

Instructions

1. **Preheat the oven:** Preheat your oven to 375°F (190°C) and lightly grease a baking dish (about 8×8 inches).
2. **Prepare the filling:** In a large bowl, combine the chopped rhubarb, raspberries, sugar, cornstarch, vanilla extract, and lemon juice. Stir until the fruit is well-coated. Pour the mixture into the prepared baking dish.
3. **Make the crumble topping:** In a separate bowl, combine the flour, oats, brown sugar, cinnamon, and salt. Add the cubed butter and use your fingers or a pastry cutter to mix until the mixture forms a crumbly texture.
4. **Assemble the crumble:** Sprinkle the crumble mixture evenly over the fruit filling.
5. **Bake:** Bake for 35-40 minutes, or until the topping is golden brown and the fruit is bubbling.
6. **Serve:** Let the crumble cool for a few minutes before serving. Enjoy warm with a scoop of vanilla ice cream or whipped cream.

This Raspberry and Rhubarb Crumble is a deliciously tangy and sweet dessert with a crunchy topping, making it the perfect way to enjoy seasonal fruit!