

Rhubarb Strawberry Crumble

This vegan strawberry and rhubarb crumble is the perfect summer dessert! It's sweet, juicy and fruity and topped with a buttery crumble topping. Serve with cream, custard or ice cream!

Author: Tamsin from Cupful of Kale

Prep Time 5 mins Cook Time 40 mins Total Time 45 mins



Filling

- 3 cups strawberries
- 3 cups rhubarb
- 2 tsp vanilla essence
- 2 tbsp lemon juice
- 1/2 cup caster sugar
- 1 tbsp cornflour

Crumble

- 1 1/4 cups plain flour
- 1 tsp cinnamon
- 1/3 cup vegan butter
- 1/3 cup sugar

Instructions

1. Preheat oven to 180C/350F.
2. Cut the rhubarb into 1/2 inch slices and place in a crumble/pie dish. Mix with the lemon juice, vanilla and half the sugar. Place in the oven for 10 minutes.
3. Cut the strawberries in half.
4. Prepare the crumble topping. Mix flour and cinnamon. Add butter in tsp lumps and then rub the mixture in between fingers until it resembles a crumble consistency. Add demerara sugar and mix.
5. Take rhubarb out of the oven, add the strawberries, the rest of the sugar and cornstarch and stir well.
6. Pour the crumble mix on top, making sure it is evenly spread. Pop in the oven for 30-35 minutes until the juice is bubbling up the side and the topping is golden brown.
7. Serve with vegan cream, custard or ice cream!