

Crumble Bars

Rhubarb Crumble Bars are a must bake summer dessert recipe. They feature a thick and generous base, a juicy, sweet and tart rhubarb compote, and a crispy oat crumble on top.

Recipe adapted from
delscookingtwist.com

Serves- 15 bars



Ingredients

For the base:

- ½ cup (100 g) sugar
- 2 cups (240 g) all-purpose flour
- 1 tablespoon baking powder
- ¾ cup (150 g) salted butter, softened at room temperature (or Nuttelex)
- 1 large egg (we found that the mixture was very dry, so we needed to use more eggs, or substitute for vegan yoghurt)

For the rhubarb compote: (or other fruit)

- 4–5 long rhubarb stalks (3 ½ cups / 550 g) diced
- ⅓ cup (65 g) sugar
- 1 lemon, zest and juice
- 2 ½ teaspoons cornstarch

For the crumble topping:

- 1 cup (100 g) rolled-oats
- ½ cup (100 g) sugar
- 1 teaspoon vanilla sugar
- ½ cup (100 g) salted butter, melted (Nuttelex)

Equipment

- Mixing bowls
- Knives
- Scales
- Measuring cups and spoons
- Slice baking tray (27.5cm x 17.5cm)
- Juicer
- Zester

Instructions

Preheat the oven to 200°C and cover the tray with baking paper.

For the base:

- Mix all the dry ingredients together. Rub in the softened butter with a pinch of salt with your fingertips. Add the egg and stir well until the dough comes together.
- Put the dough into the pan in a thick layer.

For the rhubarb compote:

- Heat rhubarb with sugar, lemon zest and juice on medium heat until bubbling. Lower the heat and add cornstarch, stirring well. Let simmer for 5 more minutes, until the mixture thickens.
- Cool and pour over the base in the pan.

For the crumble topping:

- Mix all the ingredients together and sprinkle over the rhubarb compote.
- Bake for about 20-25 minutes, until the top is slightly golden. Let cool completely, then cut into bars.

