

Foodnity Recipes

Quick Rhubarb Crumble Pie

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust & Topping

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup brown sugar
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] 1 tsp cinnamon

Filling

- [ ] 4 cups rhubarb stalks, trimmed and sliced
- [ ] 1/3 cup granulated sugar
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 375°F (190°C). In a mixing bowl, combine flour, brown sugar, and cinnamon; cut in the cold butter until the mixture resembles coarse crumbs.
2. In a separate bowl, toss the rhubarb with granulated sugar, lemon juice, and vanilla; let it rest while the crumble comes together.
3. Spread the rhubarb mixture evenly in a 9-inch pie pan, then sprinkle the crumb topping over the fruit, pressing lightly.
4. Bake for 30-35 minutes, until the topping is golden and the filling bubbles. Let cool slightly before serving.

Nutrition per serving

320 kcal	3 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the fruit looks very watery, sprinkle a tablespoon of flour over it before baking.
- For extra depth, add a pinch of nutmeg to the crumble.
- A quick glaze of apricot jam brushed on the warm crust adds shine.