

Foodnity Recipes

Rhubarb Crumble Ice Cream

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ cups rhubarb, trimmed and cut into 1-inch pieces
- [ ] ½ cup granulated sugar
- [ ] 2 tbsp lemon juice
- [ ] 1 cup heavy cream
- [ ] ½ cup whole milk
- [ ] ¼ cup brown sugar
- [ ] ¼ tsp vanilla extract
- [ ] ¼ tsp salt

Crumble Topping

- [ ] ½ cup all-purpose flour
- [ ] ¼ cup rolled oats
- [ ] ¼ cup brown sugar
- [ ] ¼ cup unsalted butter, cold and cubed

Instructions

1. In a saucepan, combine rhubarb, granulated sugar, and lemon juice; cook over medium heat until softened, about 8-10 minutes. Remove from heat and let cool.
2. While the rhubarb cools, whisk together heavy cream, milk, brown sugar, vanilla, and salt until sugar dissolves.
3. Fold the cooled rhubarb mixture into the cream base, then pour into a shallow pan. Freeze for 30 minutes, then stir briskly to break ice crystals.
4. Prepare the crumble: toss flour, oats, brown sugar, and butter together until crumbly. Sprinkle over the partially frozen ice cream and fold gently.
5. Return the pan to the freezer, stirring every 30 minutes for the next 2-3 hours until a smooth, scoopable consistency forms.
6. Before serving, let the ice cream sit at room temperature for 5 minutes, then scoop into bowls and drizzle with a spoonful of rhubarb ice cream sauce if desired.

Nutrition per serving

290 kcal	4 g	32 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, roast the crumble in a dry skillet for 3-4 minutes before adding.
- If the ice cream seems too hard after freezing, whisk in a splash of milk before the final stir.
- Taste the rhubarb compote before folding; adjust sweetness with extra brown sugar if the fruit is especially tart.