



Rhubarb and Orange Crumble

Adapted from Epicurious.com

Time to Prepare: 60 minutes

Serves: 6

Topping

- 2/3 cup flour
- 5 tablespoons sugar
- 5 tablespoons (packed) golden brown sugar
- 7 tablespoons chilled unsalted butter, cut into pieces
- 2/3 cup chopped toasted almonds

Filling

- 2 pounds fresh rhubarb, trimmed, cut into 1/2-inch lengths
- 1/2 cup orange juice
- 5 tablespoons sugar
- 1 tablespoon grated orange peel

Preheat oven to 400°F.

Combine flour, and both sugars in a large bowl. Cut the butter into small cubes, about 1/4" each. Add butter and stir until moist clumps form, using your fingers to mix. (Alternatively, mix ingredients in a food processor.) Mix in chopped toasted almonds.

Combine rhubarb, orange juice, sugar and orange peel in heavy large saucepan, and bring to simmer over medium heat.

Cook until rhubarb is tender but intact, stirring occasionally, about 10 minutes. Transfer the rhubarb to the baking dish.

Sprinkle topping over filling and bake until topping is deep golden brown, about 30 minutes. Cool on rack 15 minutes. Serve warm with ice cream.