Rhubarb & Raspberry Crisp

Ingredients

For the Fruit Filling:

- 400g fresh rhubarb, chopped into 2cm pieces
- 200g fresh raspberries
- 100g caster sugar (adjust to taste)
- 1 tbsp cornflour (to thicken)
- 1 tsp vanilla extract
- Zest of ½ an orange (optional, for extra flavour)

For the Crisp Topping:

- 100g plain flour
- 100g rolled oats
- 75g light brown sugar
- ½ tsp ground cinnamon
- 100g unsalted butter, chilled and cubed
- 50g chopped nuts (such as almonds or pecans, optional)

Directions

1. Preheat oven to 180°C (160°C fan/gas mark 4).
2. In a large bowl, mix rhubarb, raspberries, sugar, cornflour, vanilla, and orange zest.
3. Transfer to a baking dish.
4. In a separate bowl, combine flour, oats, sugar, cinnamon, and nuts (if using).
5. Rub in the butter until the mixture resembles coarse crumbs.
6. Sprinkle the topping evenly over the fruit.
7. Bake for 30–35 minutes, until golden and bubbling.
8. Let cool slightly, then serve warm with vanilla ice cream or custard.