

# Rhubarb Fruit Crumble

Recipe By *Brynie Greisman*



Cooking and Prep:  45  
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Serves:  8

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Vegetarian, Vegan,  
Pescetarian, Gluten Free, Low  
Fat, Low Carb

**Source:** Family Table by  
Mishpacha Magazine

**Cuisines:** Southern

Full of delicious fruity flavor with a creamy filling and a crunchy topping. The rhubarb and fruit complement each other perfectly. You're going to love it!

## Ingredients (11)

### Filling

- 5 long stalks rhubarb, edges trimmed, and cut into 1-inch (2- and- 1/2-centimeter) pieces
- 1/3 cup sugar
- 3 tablespoons potato starch

- 1 firm pear, peeled and sliced
- 1 Pink Lady apple, peeled and sliced
- cinnamon, for sprinkling

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## Crumble

- 1/2 cup Gefen Almond Flour
- 1/4 cup sliced almonds
- 1/3 cup light brown sugar
- 3 tablespoons walnut oil

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## Sommelier Suggests

- Porto Cordovero
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## Start Cooking

### Make the Crumble

1. Preheat oven to 375 degrees Fahrenheit.
2. Mix together the rhubarb, sugar, and potato starch in a large bowl, making sure that all the rhubarb is evenly coated. Transfer to a large round Pyrex dish sprayed with cooking spray. Arrange pear and apple slices on top of rhubarb mixture in a circle, covering the top. Sprinkle lightly with cinnamon.
3. In the same large bowl, combine the almond flour, sliced almonds, light brown sugar, and oil and mix to form crumbs. Sprinkle evenly over the fruit. Slide into the oven on top of a piece of foil (to catch any drips), and bake until topping is golden brown, about 30 minutes.
4. Cool before serving. Serve cold or warm. This crumble can double as a dessert when topped with vanilla ice cream.

Note:

Rhubarb is technically a veggie, although it's usually treated like a fruit. It's eaten only cooked or baked; otherwise it is super sour. Only the stalks are edible. Color ranges from pale green to deep red, depending on the variety. It can be sliced and frozen raw. Spring is peak season — just when we need it for Pesach!

**Tip:**

Freezes well. Defrost and heat uncovered.

**Credits**

Photography: Moishe Wulliger

Food Styling: Renee Muller