Rhubarb crumble

Ingredients:
10 stalks of rhubarb, rinsed and chopped
75g caster sugar

Crumble topping
125g cold unsalted butter, chopped
175g plain flour
50g brown sugar
25g sultanas

Method
1. Preheat oven to 170°C degrees.
2. Cut rhubarb into small pieces, place rhubarb and caster sugar in a saucepan over medium low heat and cook for 5 minutes, stirring occasionally. You may want to add a little water about a tablespoon. Remove from the heat and set aside.
3. Prepare the crumble topping by placing the flour, butter and brown sugar into a bowl and rub the butter in, then stir through the sultanas. Pour the rhubarb mixture into 4 or 5 1-cup capacity oven proof ramekins. Sprinkle the crumble mixture on top.
   Bake for 15 minutes.
   Serve