



# Rhubarb, basil and oatmeal slice

By Hayley McKee

This is basically hand-held rhubarb crumble! Pop this delicious slice in your lunchbox or picnic basket, or stay cosy at home and serve it with yoghurt and a generous handful of fruity, torn basil.

**Fresh from the garden: basil leaves, rhubarb**

## INGREDIENTS

115 g unsalted butter  
200 g soft brown sugar  
1 large egg  
2 teaspoons vanilla extract  
225 g plain flour  
½ teaspoon bicarbonate of soda  
¾ teaspoon salt  
170 g rolled oats  
1 handful fresh torn basil leaves

## RHUBARB COMPOTE

450 g rhubarb stalks, cut into  
3 cm pieces  
100 g caster sugar  
2 teaspoons balsamic vinegar  
1 teaspoon vanilla extract

Preheat the oven to 180°C. Lightly grease and line a 20 cm square cake tin with baking paper.

To make the rhubarb compote, add all the ingredients to a saucepan, cover with a lid and bring to the boil over a medium-high heat. Reduce the heat to low and simmer gently for 15-20 minutes, or until the rhubarb has softened and the mixture is nice and thick. Remove from the heat and set aside.

Beat together the butter and brown sugar in a bowl using a hand-held mixer, or a stand mixer fitted with the paddle attachment, until light and fluffy. Beat in the egg and vanilla followed by the flour, bicarbonate of soda, salt and oats to form a dough.

Press two-thirds of the dough into the base of the prepared tin. Spoon over the rhubarb compote to cover evenly, then crumble over the remaining dough.

Bake for 25-30 minutes, or until lightly browned. Remove from the oven and leave to cool in the tin, then cut into slices. Sprinkle over a little torn basil to decorate before serving.

**MAKES 6**