

Fresh Rhubarb Crisp

A delicious rhubarb crisp made with fresh rhubarb and an oat crumb topping. Serve this dessert with a dollop of whipped topping or scoop of ice cream.

INGREDIENTS:

- 4 cups chopped rhubarb
- 3 tablespoons orange juice mixed with 1 tablespoon cornstarch
- 1 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1 tablespoons cold butter, cut in small pieces
- 1/4 cup melted butter
- 1/3 cup brown sugar
- 2/3 cup sifted all-purpose flour
- dash salt
- 1/4 teaspoon baking soda
- 2/3 cup quick cooking rolled oats

PREPARATION:

Heat oven to 375°. Butter an 8-inch square baking dish. Arrange diced rhubarb in the prepared baking dish. Toss rhubarb with the orange juice and cornstarch mixture, then sprinkle with the 1 cup sugar and the cinnamon; dot with the 1 tablespoon of cut up butter.

Combine melted butter with brown sugar.

Sift together the flour, salt, and baking soda; mix with oats. Combine the flour oat mixture with the brown sugar and melted butter mixture until well blended. With hands, spread the crumb mixture over rhubarb. Bake for 40 minutes.

Serve warm, with ice cream or whipped topping.