



RHUBARB CRISP

MAKES: 6-8 SERVINGS

TOTAL TIME: 50 MINS

INGREDIENTS

- 6 cups rhubarb
- 3 tablespoons all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon cinnamon

Topping

- 1 cup rolled oats
- 1/2 cup brown sugar packed
- 6 tablespoons flour
- 1/2 teaspoon cinnamon
- 6 tablespoons butter
- 1/3 cup shredded coconut (optional)

DIRECTIONS

1. Preheat oven to 375°F.
2. Rinse rhubarb and cut into 1/2 inch pieces.
3. Toss rhubarb with flour, sugar, and cinnamon. Place in large baking dish.
4. In a separate bowl, combine topping ingredients with a fork or pastry blender. Sprinkle over rhubarb mixture.
5. Bake for 35 minutes or until rhubarb is tender and topping is golden.
6. Cool at least 10 minutes before serving.

