

Rhubarb Crisp

SERVES 4 TO 6

INGREDIENTS

- 1 pound rhubarb, cut on the diagonal into $\frac{3}{4}$ -inch-thick pieces
- $\frac{1}{2}$ cup granulated white sugar
- $1\frac{1}{2}$ teaspoons cornstarch
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter, cut into pieces
- $\frac{1}{4}$ cup light brown sugar
- $\frac{1}{2}$ cup rolled oats
- $\frac{1}{4}$ teaspoon ground cinnamon
- pinch of table salt



FIRST

Preheat oven to 400 degrees. Combine rhubarb, granulated sugar and cornstarch. Place in a 8" by 8" square baking dish.

NEXT

In a food processor, pulse flour with the butter until clumps are pea size. Add brown sugar, rolled oats, cinnamon and pinch of salt; pulse just to combine. Sprinkle over rhubarb.

LAST

Bake until the rhubarb is tender and the topping is golden, about 30 minutes. Serve warm with ice cream.

DID YOU KNOW?

Rhubarb is a vegetable, although it's usually used in jams and desserts. Rhubarb is a very good source of dietary fiber, vitamin C, vitamin K, calcium, potassium and manganese.