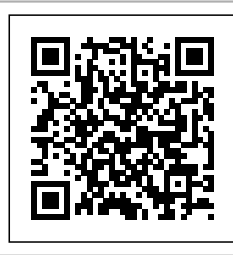


Rhubarb Crisp



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Recipe by: Laura Vitale

Serves 6

Prep Time: 10 minutes

Cook Time: 45 minutes

Ingredients

__ 4 cups of Frozen or Fresh Rhubarb,
chopped

__ 3 Tbsp of All Purpose Flour

__ 1 1/4 cup of Granulated Sugar

For the Topping:

__ 3/4 cup of All Purpose Flour

__ 3/4 cup of Old Fashioned Oats

__ 1 tsp of Baking Powder

__ 3/4 cup of Brown Sugar

__ 1/4 tsp of Salt

__ 1/2 cup of Unsalted Butter, cold

1) Preheat your oven to 400 degrees,
grease a casserole dish and set aside.

2) In a large bowl, toss together the
rhubarb with the sugar and flour. Put this
mixture into your casserole dish and set
aside.

3) In the same bowl, add all the topping
ingredients except for the butter. Mix the
ingredients so that they are combined, add
the butter and using a fork or a pastry
cutter, cut in the pieces of butter so that you have a coarse mixture.

4) Scatter the topping all over the top of the filling, place the casserole
dish on a baking dish and bake the crisp for about 40 to 45 minutes or
until golden brown and crispy on top and the filling is nice and bubbly!

