

EASY RHUBARB CRISP

By Dame Diane Sokolofski
Yield: 8 servings

INGREDIENTS

- 1/2 cup granulated sugar
- 2 pounds fresh rhubarb, washed, leaves removed, chopped (about 6 cups)
- 1 cup quick-cooking or old-fashioned oats
- 1/2 cup packed brown sugar
- 1/3 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 cup butter, melted

INSTRUCTIONS

- 01** In a large bowl, combine granulated sugar and rhubarb; toss to coat. Spoon into an 8-inch ovenproof baking dish.
- 02** In a small bowl, combine oats, brown sugar, flour, cinnamon and butter until mixture resembles coarse crumbs. Sprinkle over fruit. Bake at 350 until Rhubarb Crisp is bubbly and the fruit is tender, about 45 minutes. Serve warm with yogurt or ice cream.

TIPS

- Choose deep red rhubarb stalks; they can be more flavorful.
- To store fresh rhubarb, trim and discard leaves (the leaves are poisonous and should never be eaten). Wrap stalks in a paper towel and store in the vegetable crisper.
- Dark brown sugar contains more molasses than light brown sugar and can be used interchangeably. For a bolder flavor, use dark brown sugar.
- If using frozen rhubarb, measure rhubarb while still frozen, then thaw completely. Drain in a colander, but do not press liquid out.
- You can substitute 2 cups sliced strawberries or chopped apples for 2 cups of the rhubarb.

