Rhubarb Crisp



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Serves 6

Prep Time: 10 minutes Cook Time: 45 minutes

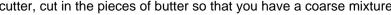
Ingredients

- _4 cups of Frozen or Fresh Rhubarb, chopped
- __3 Tbsp of All Purpose Flour _11/4 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
- _¾ 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



until golden brown and crispy on top and the filling is nice and bubbly!

