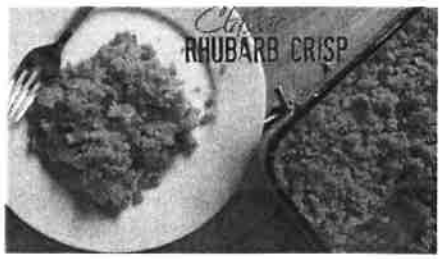
YIELD: 9 SERVINGS

Classic Rhubarb Crisp Recipe

This Classic Rhubarb Crisp Recipe is just like Grandma used to make! Just 8 ingredients is all it takes to make this delicious dessert.



PREP TIME	COOK TIME	TOTAL TIME
20 minutes	30 minutes	50 minutes

Ingredients

Rhubarb Layer

- 4 cups of rhubarb cut into 1/2" pieces
- 1 cup sugar
- 1/3 cup flour
- 1/2 tsp cinnamon

Topping

- 1/2 cup butter, melted
- 1/2 cup old fashioned oats
- 1 cup flour
- 1 cup brown sugar
- 1/2 tsp salt
- 1/2 tsp cinnamon

Instructions

1. Heat oven to 375 degrees.
2. Mix rhubarb, sugar, 1/3 cup flour and 1/2 tsp cinnamon in an 8" x 8" glass baking dish
3. Mix butter, oats, 1 cup flour, sugar, salt and 1/2 tsp cinnamon in a medium bowl.
4. Sprinkle topping over rhubarb mixture.
5. Bake for 30 minutes – 35 minutes.

Nutrition Information: YIELD: 9 SERVING SIZE: 1

Amount Per Serving: CALORIES: 350 TOTAL FAT: 11g SATURATED FAT: 7g TRANS FAT: 0g UNSATURATED FAT: 3g CHOLESTEROL: 27mg SODIUM: 219mg CARBOHYDRATES: 62g FIBER: 2g SUGAR: 43g PROTEIN: 3g

Nutrition data calculated automatically and may not be accurate.