

Mom39s Rhubarb Crisp

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

9

Description

This rhubarb crisp is a delicious dessert with a crunchy oat topping and a sweet and tangy filling. This crisp was an early summer staple in my family growing up. It's an easy, delicious way to use up a surplus of rhubarb.

Ingredients

— - 3 cups diced fresh rhubarb - ½ cup white sugar - 1 tablespoon all-purpose flour - 1 tablespoon water - 1 teaspoon ground cinnamon - 1 teaspoon ground allspice (Optional) - 1 cup rolled oats - 1 cup brown sugar (packed) - ½ cup all-purpose flour - ½ cup butter

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking dish. Mix together rhubarb
2. sugar
3. flour
4. water
5. cinnamon
6. and allspice in a large bowl until combined. Set aside. Dotdash Meredith Food Studios Make topping: Mix together oats
7. brown sugar
8. and flour in another large bowl. Use a pastry cutter to incorporate butter into oat mixture until crumbly. Dotdash Meredith Food Studios Press about 1/2 of the oat topping into the bottom of the prepared baking dish. Dotdash Meredith Food Studios Top with rhubarb mixture; cover with remaining topping. Dotdash Meredith Food Studios Bake in the preheated oven until filling is set and top is lightly browned
9. about 45 minutes. Dotdash Meredith Food Studios More About This Recipe: This homemade rhubarb crisp recipe
10. featuring an irresistible oat topping
11. is the perfect balance of sweet and tart. Rhubarb Crisp Ingredients These are the ingredients you'll need to make this homemade rhubarb crisp recipe: Rhubarb: This fruity dessert starts with three cups of fresh
12. diced rhubarb. Sugar: You'll need white sugar for the base and brown sugar for the topping. Flour: All-purpose flour goes into the fruit mixture and into the topping. Water: Add a tablespoon of water into the rhubarb-sugar-flour mixture. Spices: This rhubarb crisp is enhanced with cinnamon and allspice. Oats: A cup of rolled oats is the main ingredient in the crispy topping. Butter: A stick of butter lends richness and moisture to the oat topping. How to Make Rhubarb Crisp You'll find the full
13. step-by-step recipe above — but here's a brief overview of what you can expect when you make this rhubarb crisp at home: Make the rhubarb base in one bowl and make the topping in another. Press half of the topping into the prepared baking dish
14. then top with the fruit mixture. Finish with the remaining topping and bake until the filling is set and the topping is crisp. How to Serve Rhubarb Crisp This delicious rhubarb crisp is perfect as-is. However
15. you can take each serving over the top with a dollop of homemade whipped cream or a scoop of vanilla ice cream. How to Store Rhubarb Crisp Allow the rhubarb crisp to cool completely
16. then transfer the leftovers to an airtight container or cover the dish tightly with foil. Store in the refrigerator for about three days. Can You Freeze Rhubarb Crisp? Yes
17. you can freeze rhubarb crisp. If you plan to freeze it
18. it's best to go ahead and bake it in a foil pan. Wrap the whole thing tightly in a layer of storage wrap
19. then a layer of aluminum foil. Freeze for up to three months. Allrecipes Community Tips and Praise "Recipe was great
20. " raves cindy71750. "I chopped up a few big red strawberries and added them to the rhubarb. Great dessert." "I made a double batch of this and took it to work
21. " says Lona. "Everyone loved it! I made no changes to the recipe." "What makes it unique is the bottom crust
22. " according to uncle jj. "Right out of the oven with some vanilla ice cream over top and you've got a winner. This will become a springtime go-to." Editorial contributions by Corey Williams