



Easy Rhubarb Crisp

Savannah · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

10

Description

This rhubarb crisp recipe is quick and easy Growing up in Alaska we had rhubarb growing out of our ears This recipe is a great way to use it and people will devour it

Ingredients

— - 1 cup all-purpose flour - 1 cup brown sugar - $\frac{3}{4}$ cup oats - $\frac{1}{2}$ cup melted butter - 1 teaspoon ground cinnamon - 4 cups diced rhubarb - 1 cup white sugar - 1 cup water - 2 tablespoons cornstarch - 1 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Mix flour
2. brown sugar
3. oats
4. butter
5. and cinnamon together in a bowl until crumbly. Press 1/2 of the oat mixture into the bottom of prepared baking dish. Dotdash Meredith Food Studios Sprinkle rhubarb over oat mixture. Dotdash Meredith Food Studios Combine white sugar
6. water
7. cornstarch
8. and vanilla in a saucepan over medium heat; cook and stir until thick and clear
9. about 5 minutes. Dotdash Meredith Food Studios Pour sugar mixture over rhubarb. Dotdash Meredith Food Studios Sprinkle remaining oat mixture over rhubarb. Dotdash Meredith Food Studios Bake in the preheated oven until the crisp is lightly brown and bubbling
10. about 1 hour. Dotdash Meredith Food Studios