



## Apple Rhubarb Crisp

Savannah · 29/09/2024



### Prep Time

10 mins

### Difficult

Medium

### Servings

1 hr 15 mins

### Description

I love apple crisp and I love rhubarb crisp so I tried combining different amounts of apple and rhubarb and came up with this recipe that everyone loves Best served warm

### Ingredients

- - 6 large apples
- cored and diced - 1 cup diced rhubarb - 1 cup white sugar (Optional) - 1  $\frac{3}{4}$  cups all-purpose flour
- divided - 1  $\frac{1}{2}$  teaspoons ground cinnamon
- divided (Optional) - 1  $\frac{3}{4}$  cups quick-cooking oats - 1 cup brown sugar - 1 cup chilled butter
- cut into pieces - 2 tablespoons white sugar
- or to taste (Optional)

### Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking dish.  
ALLRECIPES / DIANA CHISTRUGA Mix apples
2. rhubarb
3. 1 cup white sugar
4. 1/4 cup flour
5. and 1 teaspoon cinnamon in a bowl until thoroughly combined. Spread fruit mixture into the bottom of the prepared baking dish. ALLRECIPES / DIANA CHISTRUGA Mix oats
6. remaining 1 1/2 cups flour
7. and brown sugar in a separate bowl; cut in butter until crumbly. Spread evenly over fruit mixture.  
ALLRECIPES / DIANA CHISTRUGA Mix 2 tablespoons white sugar with remaining 1/2 teaspoon cinnamon in a small bowl; sprinkle over oat topping. ALLRECIPES / DIANA CHISTRUGA Bake in the preheated oven until fruit is bubbling and thick and topping is golden brown
8. about 45 minutes. Let cool 10 to 15 minutes
9. then serve. ALLRECIPES / DIANA CHISTRUGA Recipe Tip The apple-to-rhubarb ratio can be tweaked depending on how much you like rhubarb or how tall you want the crisp to be.