

Blueberry Rhubarb Crisp

Savannah · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

I created this blueberry and rhubarb crisp because I still had tons of rhubarb hanging around in my freezer and I didn't want the go-to strawberry rhubarb combination. It turned out amazingly! The tart taste of rhubarb is not surprisingly complemented by blueberry. Delicious with a scoop of vanilla ice cream.

Ingredients

- - ¼ cup brown sugar - ¼ cup white sugar - ¼ cup oats - 1 teaspoon all-purpose flour - 1 pinch ground cinnamon - 1 cup chopped rhubarb - 1 cup blueberries - ½ cup all-purpose flour - ? cup oats - 1 pinch ground cinnamon - 1 pinch ground nutmeg - ½ cup melted butter
- divided

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Whisk brown sugar
2. white sugar
3. 1/4 cup oats
4. 1 teaspoon flour
5. and a pinch of cinnamon together in a bowl. Add rhubarb and blueberries; stir to coat. Pour mixture into a small baking dish. Stir 1/2 cup flour
6. 1/3 cup oats
7. cinnamon
8. and nutmeg together in a bowl; add enough butter to create a crumbly topping
9. about 1/2 of the butter. Sprinkle crumbly topping over rhubarb mixture
10. and drizzle remaining butter over the top. Bake in the preheated oven until golden and bubbling
11. 20 to 30 minutes. Cool for 5 minutes before serving.