

Rhubarb Crumble

Rhubarb offers a tart flavor that makes it a favorite ingredient in many springtime desserts. In this easy recipe, the greenish red stalks create a vibrant color and a fruity tart flavor. You can use white all-purpose flour or whole-wheat pastry flour or swap the flour with quick oats to make the dish more nutritious. The crumble can be eaten alone or smothered in ice cream!

Ingredients

Item	Single Batch	Double Batch	Preparation/Notes
fresh rhubarb	1lb	2lb	
sugar	¾c	1½c	
unsalted butter	6Tbsp	12Tbsp	
flour	¾c	1½c	
raw or brown sugar	1Tbsp	2Tbsp	for topping

Instructions

Heat oven to 350 degrees F.

Cut rhubarb into chunks, place it in a 9"x9" oven-safe dish, and cover with 1/3 of the sugar.

In a separate bowl, cut in butter into the flour until the mixture resembles bread crumbs, and then add remaining portion of sugar.

Sprinkle the flour/butter/sugar mixture on top of the rhubarb.

Place in oven and bake for 40-45 minutes. Then remove from oven and let cool.

Top with the raw or brown sugar just before serving.

Yield

Single Batch: 1 quart and 1/2 cup

Double Batch: 2 quarts and 1 cup