

Recipes For Our Seniors

EASY

RHUBARB CRISP

Try this easy Rhubarb Crisp recipe. If you need a simple and quick dessert for the end of our summer, you can serve it with a scoop of vanilla bean ice cream for the ultimate treat and it's perfect for Thanksgiving too!



PREP TIME
15 Minutes

COOK TIME
35 Minutes

TOTAL TIME
1 Hour

Course: Dessert

Cuisine: British Traditional

Difficulty: Easy

Servings: 18 Servings

INGREDIENTS

Recipe created by savorynothings.com

Rhubarb Filing

6 pounds sliced rhubarb, fresh or frozen,
See notes below for frozen.
 $\frac{3}{4}$ cup cornstarch
 $2\frac{1}{4}$ cups sugar
 $1\frac{1}{2}$ teaspoons ground cinnamon

Crumble Topping

3 cups of oats $1\frac{1}{2}$ cups flour
 $1\frac{1}{2}$ cups sugar 3 pinches of salt
 $1\frac{1}{2}$ teaspoon ground cinnamon
3 sticks cold butter cubed
(1 stick = 8 tablespoons or $\frac{1}{2}$ cup)

INSTRUCTIONS

1. **Prep:** Heat Oven to 400° F Lightly butter 2 quart casserole dish.
2. **Make rhubarb filling:** Combine all ingredients for the rhubarb filling in large bowl. Evenly spread the filling into the prepared casserole dish.
3. **Make Topping:** Combine oats, flour, sugar, cinnamon & salt in large bowl. Cut in butter until crumb form.
4. **Finish and Bake:** Evenly scatter the crumb topping over the rhubarb filling. Bake in the hot oven for around 35 minutes or until golden and bubbly. Allow to sit on the counter for 10 minutes before serving.

NOTES

Ingredient Notes

Rhubarb: You can use frozen rhubarb in place of fresh. Measure rhubarb while frozen, then thaw completely! It is recommended to carefully drain the thawed rhubarb, but do not squeeze it. Be very careful when tossing with the other ingredients. If the thawed rhubarb feels very wet, add an extra tablespoon of cornstarch.

Oats: Always use quick oats because the texture in a crisp is better vs old fashioned oats. If you only have old fashioned oats, the crisp topping will have a coarser texture and won't come together as nicely. You can pulse old fashioned oats in a food processor –3 times to chop them up a little.

Butter: Make sure your butter is fridge-cold when using it in this recipe for best results. If you need to use margarine in place of the butter, please only use stick margarine and NOT a buttery spread! The crumble topping will not work with a spread.

Cornstarch: It is preferred to use cornstarch in the filling over flour, because it mixes better with the juices. If you only have flour on hand, feel free to use it in the filling, but make sure it sticks to the rhubarb and doesn't all drop to the bottom of the dish—else you will have a thick coating of flour on the bottom of your crisp.

RECIPE TIPS

Do NOT cut back on the sugar in this recipe. Rhubarb is tart and really does need the sweetness.