



Crumb-Topped Rhubarb

Submitted by: Betty Combs

“Almost every home in our part of the country has a rhubarb patch, so we’re always on the lookout for new rhubarb recipes. I’ve been making this particular recipe for a long time - I discovered it in a cookbook I received when my husband and I were married in 1950. It’s one of my favorites.”

PREP TIME: 10 Min

COOK TIME: 40 Min

READY IN: 50 Min

Original recipe yield: 6 servings

INGREDIENTS:

3 cups diced fresh or frozen rhubarb

1 tablespoon all-purpose flour

1/2 cup sugar

1 teaspoon ground cinnamon

1/8 teaspoon salt

TOPPING:

6 tablespoons all-purpose flour

1/2 cup packed brown sugar

1/2 cup quick-cooking or rolled oats

6 tablespoons butter or margarine, softened

DIRECTIONS:

In a mixing bowl, combine rhubarb, flour, sugar, cinnamon and salt. Spoon into a greased 12-in. x 8-in. x 2-in. baking dish; set aside. Combine flour, brown sugar and oats. Cut in butter until crumbly; sprinkle over rhubarb mixture. Bake at 350 degrees F for 40 minutes or until lightly browned and bubbly.