



RECIPE NAME: Rhubarb Crisp

FROM THE KITCHEN OF: Jane Giese '79

INGREDIENTS:

6 cups of rhubarb, diced
1 1/2 cups flour
1 1/2 cups brown sugar
1 1/4 tsp Cinnamon
3/4 cup melted butter
1 1/3 quick oats plus 1
TBSP

SAUCE

1 1/2 cups sugar
3 TBSP Corn starch
1 1/2 cups water
1/2 tsp vanilla

INSTRUCTIONS:

Mix together flour, brown sugar, cinnamon, melted butter and quick oats. Put 3/4 of mixture in a glass 9X13 pan, save the rest for the topping. Put rhubarb over crust.

In saucepan, mix sauce ingredients together. Whisk until smooth. Bring to a boil and cook until thick. Pour over diced rhubarb.

Put remaining crisp mixture on top. Bake at preheated 350 degrees for 45 minutes.

