



RHUBARB CRUNCH

1½ cups rolled oats
¼ cup plus 2 Tbsp. flour
1½ cups (lightly packed) light brown sugar
1½ sticks unsalted butter cut into 12 pieces
4½ cups diced rhubarb
¾ cup granulated sugar
1½ tsp. cinnamon
¼ tsp. salt
1 tsp. vanilla
2 Tbsp. water



Place oats, ¼ cup of flour and brown sugar in food processor and process briefly to blend. Add butter and process just until ingredients are mixed. In a medium bowl toss rhubarb, remaining 2 Tbsp. flour, sugar, cinnamon, salt, vanilla and water until well mixed. Place rhubarb mixture in 8-inch pan and cover with oat topping.

Bake at 350 until fruit is bubbling around edges and topping is golden and crisp - approx. 45 minutes.

Courtesy of Teresa Stephenson

Teresa writes, "This is my family's favorite rhubarb crunch recipe =)"