

# RHUBARB-APPLE CRISP

Also good with peaches in place of apples.

9X9 SQUARE OR 10" CAST IRON OR OVAL WHITE CASSEROLE DISH

## Topping

- 1/2 butter, melted
- 1/2 cup brown sugar, packed
- 1/2 cup all-purpose flour
- 1 tsp. ground cinnamon
- 1/4 tsp. Salt
- 1-1/4 cup quick-cooking oats

## Filling

- 3/4 cup sugar
- 3 Tbsp. Cornstarch
- 1 tsp cinnamon
- 3-3 1/2 cups fresh rhubarb
- 2 cups peeled, chunked apples

## Filling Instructions

1. Mix together the sugar, cornstarch & cinnamon. Set aside.
2. Cut the rhubarb and add to baking dish. Add 2/3 of the sugar mixture and stir.
3. Peel & chunk the apples. Add to baking dish with remaining sugar mixture. Stir.
4. Preheat oven to 350°F.

## Topping Instructions

1. Melt the butter
2. Mix together the remaining topping ingredients in small bowl.
3. Add butter to topping & set aside.

## Final Assembly

1. Top rhubarb/apple mixture with the topping mixture.
2. Bake at 350° for 45 minutes.