Rhubarb Crisp

Ingredients

- 4 cups 1-inch slices rhubarb (1 pound)
- 1/2 to 2/3 cup granulated sugar
- 1 Tbsp grated orange peel
- Dash salt

Topping

- 1/2 cup brown sugar
- 1/2 cup quick-cooking rolled oats
- 1/2 cup sifted enriched flour
- 1/3 cup butter or margarine

Instructions

1. Combine rhubarb, granulated sugar, orange peel, and salt. Place in bottom of greased 8-inch round baking dish.
2. Combine brown sugar, rolled oats, and flour; cut in butter until crumbly.
3. Sprinkle mixture evenly over rhubarb.
4. Bake in moderate oven (350°) 40 minutes or till rhubarb is tender and top is browned.
5. Serve warm with whipped cream or vanilla ice cream.

Makes 6 servings.

Rhubarb Crisp
(*not pictured*)

Brown sugar and rolled oats make the tasty topping—

4 cups 1-inch slices rhubarb, (1 pound)
½ to ⅔ cup granulated sugar
1 tablespoon grated orange peel
Dash salt

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½ cup brown sugar
½ cup quick-cooking rolled oats
½ cup sifted enriched flour
⅓ cup butter or margarine

Combine rhubarb, granulated sugar, orange peel, and salt. Place in bottom of greased 8-inch round baking dish. Combine brown sugar, rolled oats, and flour; cut in butter until crumbly. Sprinkle mixture evenly over rhubarb. Bake in moderate oven (350°) 40 minutes or till rhubarb is tender and top is browned. Serve warm with whipped cream or vanilla ice cream. Makes 6 servings.

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