Rhubarb Crunch

Ingredients

- 4 cups diced rhubarb
- 1 cup sugar
- 3 Tbsp flour

Topping

- 1/2 cup brown sugar
- 1/2 cup rolled oats
- 3/4 cup all-purpose flour
- 1/2 cup butter or margarine

Instructions

1. Dice and measure rhubarb.
2. Mix sugar with flour. Toss with rhubarb until all pieces are coated.
3. For topping, blend brown sugar, oats, flour and shortening until mixture is crumbly.
4. Place rhubarb in a 9 x 9 casserole.
5. Top with crumbly mixture.
6. Bake in a moderate oven at 375 degrees for 45 minutes.
7. Yields 6 to 8 servings.

Rhubarb Crunch

4 c diced rhubarb
1 cup sugar
3 Tablespoons flour

Topping: ½ cup brown sugar
½ cup rolled oats
3/4 cup all-purpose flour
½ cup butter or margarine

Dice and measure rhubarb. Mix sugar with flour. Toss wi
with rhubarb until all pieces are coated. For topping
blend brown sugar, oats, flour and shortening until
mixture is crumbly. Place rhubarb in 9 x 9 casserole.
Top with crumbly mixture. Bake in moderate oven.
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