

**Dessert**

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# **Peach-Rhubarb Crisp**

Southern Living Best Barbecue Recipes - June 2011

**Servings: 10**

**Preparation Time: 15 minutes**

**Bake Time: 45 minutes**

**1 package (20 oz) frozen sliced peaches, thawed**

**1 package (16 oz) frozen sliced rhubarb, thawed**

**1 1/2 cups granulated sugar**

**3 tablespoons lemon juice**

**1 1/4 cups all-purpose flour, divided**

**vegetable cooking spray**

**1/3 cup quick-cooking oats, uncooked**

**1/3 cup firmly packed brown sugar**

**1/3 cup cold butter, cut into small pieces**

**vanilla ice cream**

Preheat oven to 375 degrees.

in a medium bowl, combine the peaches, rhubarb, granulated sugar and lemon juice.

Add 1/4 cup of the flour, stirring well.

Pour the mixture into a 13x9-inch baking dish coated with cooking spray.

In a small bowl, combine the oats, brown sugar and remaining flour.

Cut in the cold butter with a fork or pastry blender until the mixture resembles coarse crumbs.

Sprinkle the mixture evenly over the fruit filling.

Bake for 45 to 50 minutes or until bubbly.

Serve with ice cream.

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Per Serving (excluding unknown items): 257 Calories; 6g Fat (20.0% calories from fat); 2g Protein; 50g Carbohydrate; 1g Dietary Fiber; 15mg Cholesterol; 60mg Sodium. Exchanges: 1 Grain(Starch); 0 Fruit; 1 Fat; 2 1/2 Other Carbohydrates.