

# Rhubarb Crisp II

Betty Korb

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 199

*4 cups rhubarb, sliced*  
*1 cup sugar*  
*2 tablespoons water*  
*1/4 teaspoon nutmeg*  
*3/4 cup flour*  
*1 cup sugar*  
*1/3 cup butter*

Preheat the oven to 350 degrees.

Make the crumbles: In a bowl, rub together the flour, sugar and butter to form a crumb-like texture.

In a bowl, toss together the rhubarb and sugar. Place the mixture in a greased baking pan.

Sprinkle with water, nutmeg and the crumbles.

Bake for 45 minutes.

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Per Serving (excluding unknown items): 2531 Calories; 63g Fat (21.8% calories from fat); 15g Protein; 493g Carbohydrate; 12g Dietary Fiber; 164mg Cholesterol; 644mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1 1/2 Fruit; 12 Fat; 27 Other Carbohydrates.