

Rhubarb Crisp

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 pounds rhubarb
1/2 cup white sugar
3 tablespoons flour
1 cup brown sugar
3/4 cup flour
1/2 cup butter*

Preheat the oven to 400 degrees.

Cut the rhubarb into half-inch lengths but do not peel because the color is in the peel.

Place the rhubarb into a well greased baking dish.

In a bowl, mix the white sugar and three tablespoons of flour. Sprinkle over the rhubarb.

In another bowl, mix the brown sugar with the remaining 3/4 cup of flour. Rub in the 1/2 cup of butter to form coarse crumbs.

Press the mixture down firmly over the top of the rhubarb.

Bake for 30 minutes.

Serve warm with cream or lemon sauce.

Per Serving (excluding unknown items): 1928 Calories; 94g Fat (43.1% calories from fat); 19g Protein; 261g Carbohydrate; 16g Dietary Fiber; 248mg Cholesterol; 1023mg Sodium. Exchanges: 6 Grain(Starch); 2 Fruit; 18 1/2 Fat; 9 1/2 Other Carbohydrates.