



Rhubarb Crisp

Ready for dessert? Check out this recipe for rhubarb crisp - a very easy, very tasty sweet that can be made with either fresh or frozen rhubarb. This is a great pie-style dessert for those occasions when you don't have time to make a crust. It doesn't get much easier than this!

Ingredients

For the crisp:

4 cups frozen or fresh rhubarb, chopped
3 tbsp all-purpose flour
1 1/4 cup granulated sugar

For the topping:

3/4 cup all-purpose flour
3/4 cup old-fashioned oats
1 tsp baking powder
3/4 cup brown sugar
1/4 tsp salt
1/2 cup unsalted butter

Preparation Process

Mix the rhubarb, sugar and flour together in a large bowl and pour the mixture into a greased casserole dish

In the same bowl, mix together all the topping ingredients (except the butter) until they are completely combined, then, using a fork or a pastry cutter, cut in the pieces of butter until the mixture becomes coarse

Sprinkle the topping over the filling, then place the casserole dish on top of a baking dish. Bake at 400 degrees for 40 - 45 minutes or until golden brown.

If you want to watch the video again. Click [here](#).