

Best-Ever Rhubarb Crisp



*Star tested
Mar 20, 2009

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Celebrate spring with Ontario rhubarb. But do you really need another recipe for crisp? In this case, yes.

The tart rhubarb is more than a match for the sweet oat topping. Try it warm with vanilla ice cream. Yum!

Adapted from the 1983 *Toronto Star Cookbook* by Jim White. Use regular rolled oats, not the quick-cooking kind.

INGREDIENTS

1-1/2 lb (700 g) rhubarb, trimmed, cut in 1/2-inch dice (about 6 cups)
3/4 cup granulated sugar
1/4 cup all-purpose flour
1/2 tsp ground cinnamon

Topping:

1 cup all-purpose flour
3/4 cup packed brown sugar
3/4 cup rolled oats
1/2 cup butter, melted

DIRECTIONS

In large bowl, toss rhubarb, sugar, flour and cinnamon. Transfer to lightly greased 8-inch square baking pan.

For topping, toss together flour, sugar and oats. Drizzle in butter. Mix well with fork. Sprinkle over rhubarb mixture.

Bake in preheated 375°F oven until golden brown, about 30 minutes.

Makes 8 servings.

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