

Rhubarb Crisp

- 4 cups fresh pink or red rhubarb cut crosswise into 1-inch pieces
- 1 cup firmly packed dark brown sugar
- 3/4 cup flour
- 3/4 cup quick cooking oats
- 1 teaspoon cinnamon
- 1/2 cup butter or margarine, melted

In a greased 9x9x2-inch baking pan, place rhubarb and set aside. In a medium mixing bowl, stir together brown sugar, flour, oats and cinnamon. Using a pastry blender, cut in butter until mixture is crumbly. Sprinkle crumb mixture over rhubarb.

Bake in a moderate (350°F.) oven for 50 minutes or until rhubarb is tender and mixture is bubbly around edges. Cool on rack 10 minutes. Serve warm with "pour cream" or vanilla ice cream. Makes 9 servings.

"My mother's recipe"