

## RHUBARB CRUNCH

- 2 ½ cups sifted flour
- ¾ cup uncooked rolled oats
- 1 cup brown sugar
- ½ cup butter
- 1 teaspoon cinnamon
- 4 cups diced rhubarb
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 cup water
- 1 teaspoon vanilla

Mix together flour, oats, sugar, melted butter and cinnamon to make a crumb topping mixture. Press half the crumbs into a 9" layer cake pan. Cover with rhubarb.

In a small saucepan, combine sugar, cornstarch, water and vanilla. Cook stirring constantly until mixture is thick and clear. Pour over rhubarb. Top with the remaining crumbs. Bake in a 350° oven for 1 hour. Cover and server warm, plain or with whipped cream (or vanilla ice cream). Makes 8 servings.

*Elizabeth Battisti, Artpark Culinary Treasures*