

## 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 Treasure*