

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.

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