

Rhubarb Crunch

From – *Fresh from the Farmstand*

1 cup brown sugar, packed
1 cup all-purpose flour
 $\frac{3}{4}$ cup old fashioned oats, uncooked
 $\frac{1}{2}$ cup butter, melted
1 tsp cinnamon
4 cups rhubarb, diced
1 cup sugar
2 Tbsp cornstarch
1 cup water
1 tsp vanilla extract
Garnish: vanilla ice cream or whipped cream

- Combine brown sugar, flour, oats, butter and cinnamon. Mix thoroughly.
- Press half of mixture into a greased 9" x 9" baking pan. Top with rhubarb and set aside.
- In a saucepan over medium heat, combine sugar and cornstarch. Stir in water. Cook until thickened and clear.
- Stir in vanilla.
- Pour hot mixture over rhubarb.
- Top with reserved brown sugar mixture.
- Bake at 350 degrees for about one hour, until bubbly and golden.
- Serve warm, garnished as desired.



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