

# Rhubarb Crisp



- Prep Time: 30 minutes
- Cool Time: 45 minutes
- Total Time: 1 hour 15 minutes
- Servings: 20 pieces

## Ingredients:

### ***Crust***

- 1 cup sugar
- 1 tsp cinnamon
- 1 cup flour
- 3/4 cup oatmeal
- 1/2 cup melted butter

### ***Filling***

- 4 cups diced rhubarb (I peel mine also)
- 1/2 cup sugar
- 4 oz. strawberry jello packet
- 1 cup water
- 2 Tbsp cornstarch
- 1 tsp vanilla

## Instructions:

1. Preheat oven to 350 degrees.
  2. Mix together brown sugar, cinnamon, flour, oatmeal and melted butter.
  3. Pat half of the mixture in a greased 9x13 pan.
  4. Pour 4 cups of rhubarb over the crumb mixture.
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1. Over medium heat, in a small saucepan, cook sugar, jello, water, cornstarch and vanilla until thick.
  2. Pour over rhubarb.
  3. Top with remaining crumbs.
  4. Bake for 45 minutes.
  5. Let cool and served with fresh whipped cream or vanilla ice cream.