

Rhubarb Crunch

The first time I made this was the first year we were married. We were poor and rhubarb was cheap, so we ate it a lot.

2 cups flour	6 cups rhubarb
1 cup oats	¾ cup sugar
1½ cups brown sugar	3 tbs cornstarch
¼ tsp salt	½ cup water
1 cup butter or margarine	1 tsp vanilla

- 1 Preheat oven to 400°. Grease 11x7x1½-inch baking pan.
- 2 In mixing bowl, combine flour, oats, brown sugar, and salt. Cut in butter or margarine until mixture resembles fine crumbs. Reserve 1 C. crumbs, press remaining crumbs into pan. Arrange rhubarb on crumbs.
- 3 In small saucepan, combine sugar and cornstarch. Stir in water; cook over medium heat, stirring constantly, until thickened and clear. Remove from heat, stir in vanilla. Pour on rhubarb. Sprinkle with reserved crumbs.
- 4 Bake for 15 minutes. Turn temperature down to 325°. Bake for 25 minutes longer.

Servings: 10

Nutrition Facts

Serving size: 1/10 of a recipe (6.8 ounces).
 Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.
 Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	493.63
Calories From Fat (34%)	169.59
	% Daily Value
Total Fat 19.33g	30%
Saturated Fat 11.83g	59%
Cholesterol 48.81mg	16%
Sodium 202.65mg	8%
Potassium 317.35mg	9%
Total Carbohydrates 77.51g	26%
Fiber 2.83g	11%
Sugar 48.02g	
Protein 4.55g	9%