Rhubarb Crisp

From my friend, Susan L. (from cooks.com)



1 cup flour

3/4 cup oatmeal

1 cup brown sugar

1 teaspoon ground cinnamon

1/2 cup butter, melted (1 cube)

1 cup water

4 cups rhubarb, in 1/2" chunks

1 teaspoon vanilla

1 cup sugar

2 tablespoons cornstarch

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 7

1. In a bowl mix flour, oatmeal, brown sugar, cinnamon and melted butter. Place half of the mixture in the bottom of a 9x9 glass baking dish
2. Add raw rhubarb on top.
3. Combine in a pan the water, vanilla, sugar and cornstarch. Cook over low heat until the mixture thickens. Pour over rhubarb and top with remaining crumb mixture.
4. Bake at 350° for 50-60 minutes (or longer) until crust is brown. Serve with vanilla ice cream or half and half poured over it.
5. You may substitute 2 cups of strawberries for 2 cups of rhubarb - if so, use 1 more T. of cornstarch.

Per Serving (excluding unknown items): 429 Calories; 14g Fat (28.8% calories from fat); 4g Protein; 74g Carbohydrate; 3g Dietary Fiber; 35mg Cholesterol; 147mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Fruit; 2 1/2 Fat; 3 Other Carbohydrates.