



Rhubarb Blueberry Crisp

Ingredients

TOPPING

- 1/4 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup old fashioned rolled oats
- 1/4 cup butter or margarine, melted

FRUIT FILLING

- 3 cups chopped rhubarb (fresh or frozen)
- 3 cups blueberries (fresh or frozen)
- 2 Tablespoons cornstarch
- 1/2 cups sugar
- 1 cup 100% fruit juice (any type)
- 1 teaspoon vanilla (optional)

Nutrition Facts

Serving size: 1/2 Cup
 Servings per container: 9

Calories.....	210
Fat.....	6g
Saturated fat.....	1g
Cholesterol.....	0mg
Sodium.....	55mg
Carbohydrate.....	39g
Fiber.....	3g
Protein.....	2g
Calcium.....	53mg
Iron.....	1mg
Vitamin C.....	13mg

Recipe provided by:
Food Hero, Oregon State University Extension,
foodhero.org

Directions Wash hands and all food preparation surfaces.

1. Preheat oven to 350° F.
2. In a medium bowl, stir together brown sugar, flour and oats. Mix in butter or margarine and set aside
3. Spread rhubarb and blueberries in an 8x8-inch baking dish and set aside.
4. In a medium saucepan, mix cornstarch and sugar and stir in the juice. Cook over medium heat, stirring all the time, until the mixture has thickened. Turn off heat.
5. Stir in vanilla, if desired. Pour mixture over rhubarb and blueberries.
6. Crumble oat mixture on top of fruit.
7. Bake for 45 minutes or until topping is browned and fruit is bubbling at edges. Serve warm or cold.
8. Refrigerate leftovers within 2 hours.

Notes

- Try strawberries instead of blueberries.
- Adding vanilla brings out sweet flavors of the fruit.

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