



FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## **Rhubarb Maple Crisp**

Makes 4-6 servings

1/2 cup light brown sugar, firmly packed  
1/2 cup maple sugar (if you don't have this, do 1 full cup brown sugar)  
1 cup flour  
3/4 cup oats (I like it better with old fashioned, not quick cooking. Either will work)  
1/2 cup melted butter  
1/2 teaspoon cinnamon  
4 cups sliced rhubarb  
3/4 cup granulated sugar  
2 tablespoons cornstarch  
1 cup water  
1/2 teaspoon vanilla

Combine brown sugar, maple sugar, flour, oats and cinnamon in a bowl. Stir with a whisk to combine all the dry ingredients. Slowly add the melted butter stirring to combine. Mix together until crumbly.

In a saucepan combine the water, granulated sugar, cornstarch and vanilla. Cook and stir until the mixture becomes transparent and has thickened.

Press about 1/2 of the crumble mixture into the bottom of a pie plate or 8 inch square pan. Top with sliced rhubarb. Pour the water and sugar mixture over the rhubarb. Sprinkle the rest of the crumble over the top. Bake in a 350 degree oven for 45-50 minutes or until it is bubbly and topping is slightly browned.

Serve warm with a scoop of vanilla ice cream or cold. It tastes great the next day!