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Rhubarb Crisp

Prep Time: 15 mins

Cook Time: 30 mins

Rest Time: 5 mins

Total Time: 50 mins

Ingredients

- ❖ 1 cup(s) rhubarb, thinly sliced
- ❖ 1/2 cup(s) apple(s), peeled, chopped
- ❖ 3 tablespoon sugar, granulated
- ❖ 1 teaspoon tapioca, instant
- ❖ 1/4 teaspoon cinnamon, ground
- ❖ 2 tablespoon flour, all-purpose
- ❖ 2 tablespoon oats, old fashioned, not steel-cut or instant
- ❖ 1 1/2 tablespoon sugar, brown, dark, packed
- ❖ 1 tablespoon nuts, pecans, finely chopped
- ❖ 1 tablespoon butter, unsalted, melted
- ❖ 2 teaspoon maple syrup, pure
- ❖ 1/8 teaspoon salt
- ❖ 1/8 teaspoon cinnamon, ground



Preparation

1. Preheat oven to 350°F.
2. Toss rhubarb, apple, granulated sugar, tapioca and 1/4 teaspoon cinnamon in a medium bowl. Divide between two 10-ounce (1 1/4-cup) oven-safe ramekins or custard cups.
3. Mix flour, oats, brown sugar, pecans, butter, syrup, salt and the remaining 1/8 teaspoon cinnamon in a small bowl until crumbly. Sprinkle over the rhubarb mixture.
4. Bake until bubbling and lightly browned, about 30 minutes. Cool for 5 minutes before serving.