

Blueberry Rhubarb Crisp

A flavorful medley of blueberries and rhubarb with a crispy oat crumb topping!

Yield:

16 servings

Ingredients:

4 heaping cups rhubarb, washed and thinly sliced (1/2 inch)*
4 slightly-heaping cups whole blueberries, washed and drained
1 cup sugar
3 tablespoons flour
1 tablespoon vanilla extract, optional

Crumb topping ingredients:

1/2 cup (1 stick) softened butter
1/2 cup (packed) brown sugar
1/2 cup flour
1 tablespoon ground cinnamon
2 cups rolled ("old fashioned") oats

Instructions:

1. In a large bowl, toss the fruit with the sugar, flour, and vanilla. If using fresh blueberries, toss gently! ☐
2. In another bowl, mix with a fork the butter, brown sugar, flour and cinnamon. Mix in oats last, using clean hands if needed.
3. Pour fruit mixture into a lightly greased 9×13-inch baking dish. Sprinkle crumble topping over fruit.
4. Bake in the middle of the oven at 375 degrees for 35-40 minutes,
or until fruit tests done. (Mostly you just want to be sure the rhubarb

isn't still hard!)

5. Serve warm with ice cream, or cool in pan. Enjoy! ☐

Additional Notes:

*Can substitute frozen sliced rhubarb.

**Frozen blueberries work as well. ☐



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This recipe is from Tammy's Recipes.