

Foodnity Recipes

Easy Rhubarb Crisp

Quick and easy rhubarb crisp with buttery topping and a hint of vanilla.

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Filling

- [ ] 1 ½ lbs rhubarb stalks, trimmed and sliced
- [ ] ½ cup granulated sugar
- [ ] 2 tbsp lemon juice
- [ ] ¼ tsp ground cinnamon

For the Crumble Topping

- [ ] ¾ cup all-purpose flour
- [ ] ½ cup rolled oats
- [ ] ½ cup brown sugar
- [ ] ¼ tsp salt
- [ ] ½ cup cold unsalted butter, cubed
- [ ] 2 tbsp maple syrup

Instructions

1. Preheat the oven to 375°F (190°C) and lightly grease a 9-inch square baking dish.
2. In a bowl, combine the rhubarb, granulated sugar, lemon juice, and cinnamon; toss gently and set aside to macerate while you prepare the topping.
3. In another bowl, whisk together flour, rolled oats, brown sugar, and salt. Add the cold butter cubes and, using your fingertips, rub the butter into the dry ingredients until the mixture resembles coarse crumbs.
4. Spread the rhubarb mixture evenly in the prepared dish, then sprinkle the crumble topping over it. Drizzle the maple syrup across the top for a glossy finish.
5. Bake for 30-35 minutes, until the rhubarb is bubbling and the crumble is golden brown. Let cool slightly before serving.

Nutrition per serving

280 kcal	3 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crumble browns too quickly, cover loosely with foil halfway through baking.
- Adjust the sugar level based on the tartness of your rhubarb.
- A scoop of vanilla ice cream or a dollop of whipped cream adds a lovely contrast.