

Foodnity Recipes

Traditional Rhubarb Crisp with Frozen Rhubarb

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

Ingredients

Filling

- [ ] 1 ½ lbs frozen rhubarb, thawed and drained
- [ ] ½ cup granulated sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] ½ tsp ground cinnamon
- [ ] ¼ tsp salt

Crumble Topping

- [ ] ¾ cup all-purpose flour
- [ ] ½ cup brown sugar
- [ ] ½ cup rolled oats
- [ ] ¼ cup unsalted butter, cold and cubed
- [ ] ¼ tsp ground cinnamon
- [ ] Pinch of salt

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 thawed rhubarb, sugar, lemon juice, cinnamon, and salt; toss gently and set aside to macerate.
3. For the crumble, place flour, brown sugar, oats, cinnamon, and salt in a separate bowl; cut in the cold butter using a pastry cutter until the mixture resembles coarse crumbs.
4. Spread the rhubarb mixture evenly in the prepared dish, then sprinkle the crumble topping over it, ensuring an even layer.
5. Bake for 30-35 minutes, or until the topping is golden brown and the rhubarb is bubbling at the edges.
6. Allow the crisp to cool for 5-10 minutes before serving warm with ice cream or whipped cream.

Nutrition per serving

280 kcal	3 g	42 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crumble browns too quickly, cover the top loosely with foil.
- For extra aroma, add a pinch of nutmeg to the topping.
- You can prepare the filling a day ahead; keep it refrigerated and add the crumble just before baking.