

Maple Rhubarb Crisp

 Vegetarian, gluten-free

This is a delicious spring dessert that you can serve with homemade vanilla ice cream, whipped cream, or Greek yogurt!

Ingredients:

- 4 cups rhubarb, diced (about 8 stalks)
- ¼ cup pure maple syrup
- 1 tablespoon lemon juice
- 2 tablespoons cornstarch
- 1/3 cup old-fashioned rolled oats
- ¼ cup + 2 tablespoons brown sugar
- ½ cup chopped nuts (optional)
- ½ teaspoon ground cinnamon
- 4 tablespoons butter cut into small pieces
- pinch of salt

1. Preheat oven to 350°F.
2. Butter a 8” square, or 9” circular baking pan.
3. Mix rhubarb, maple syrup, corn starch, and lemon juice, and pour into pan.
4. Mix rolled oats, brown sugar, cinnamon, nuts, salt, and small pieces of butter by hand until it is a crumbly mixture.
5. Sprinkle evenly over the rhubarb mixture.
6. Bake until it’s bubbling and golden brown (about 30-40 minutes).

