

Rhubarb Crisp

Serves 8-10



Ingredients

- 4 cups of rhubarb
- 2 tbsp of white sugar
- 1 cup of flour
- 1 cup of brown sugar
- 1 tsp of baking powder
- ¼ tsp of salt
- 1 egg - unbeatn
- ½ cup of shortening
- ½ tsp of cinnamon

Directions

- ℞ Preheat oven to 350°
- ℞ Wash and cut Rhubarb into 1" pieces.
- ℞ Place in 9" x 13" baking dish and sprinkle with sugar.
- ℞ Mix flour, brown sugar, baking powder, salt and egg with fork until crumbly. Sprinkle over rhubarb.
- ℞ Melt and cool shortening and drizzle over rhubarb.
- ℞ Sprinkle over Cinnamon as final topping.
- ℞ Bake for 30-40 minutes.



Nutrients (approximately)

242 Calories per serving,
Fat 7.9g, Saturated Fat 3g, Cholesterol 28.9mg, Sodium 15.4mg, Carbohydrates 40.7g, Fiber 1.5g, Sugars 27.3g, Protein 2.5g

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