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## Oatmeal-Rhubarb Crunch

Recipe By :  
 Serving Size : 1 Preparation Time :0:00  
 Categories : Desserts & Sweets

Amount	Measure	Ingredient -- Preparation Method
1	cup	sifted flour
3/4	cup	quaker oats oatmeal -- uncooked
1	cup	brown sugar -- firmly packed
1/2	cup	land o lakes butter -- melted
1	teaspoon	cinnamon
4	cups	diced rhubarb
1	cup	sugar
2	tablespoons	cornstarch
1	cup	water
1	teaspoon	vanilla

Mix flour, oatmeal, brown sugar, melted butter and cinnamon until crumbly. Press half of mixture into greased 9" baking pan. Cover crumb mixture with diced rhubarb. Combine sugar, cornstarch, water and vanilla. Cook until thick. Pour this sauce over rhubarb. Top with remaining crumbs and bake at 350 degrees for 1 hour. Serve warm, plain or topped with Cool Whip.

I usually double this recipe and use a 9 X 13" pan.

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