

Stoneys Famous Rhubarb Crisp

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Servings: 12

1 cup sugar

3/4 cup flour, divided

3/4 teaspoon cinnamon

4 cups fresh or frozen

rhubarb, chopped

3/4 cup packed brown

sugar

1/2 teaspoon baking powder

1/2 teaspoon baking soda

*1/3 cup butter or margarine,
melted*

Preheat the oven to 350 degrees.

In a bowl, combine the sugar, one tablespoon of flour and the cinnamon. Add the rhubarb. Toss. Turn into a greased 13x9x2-inch baking dish.

In a bowl, combine the brown sugar, baking soda and remaining flour. Sprinkle over the rhubarb.

Bake for 40 minutes or until the rhubarb is tender.

Per Serving (excluding unknown items): 190 Calories; 5g Fat (23.8% calories from fat); 1g Protein; 36g Carbohydrate; trace Dietary Fiber; 14mg Cholesterol; 130mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fat; 2 Other Carbohydrates.