

## RHUBARB CRISP

3/4 cup sugar  
3 tablespoons cornstarch  
3 cups sliced fresh or frozen (thawed) rhubarb  
2 cups sliced strawberries  
1 cup quick-cooking or old-fashioned oatmeal  
1/2 cup packed brown sugar  
1/2 cup butter, melted  
1/3 cup all-purpose flour  
1 teaspoon ground cinnamon

In a large bowl, combine sugar and cornstarch. Add rhubarb and strawberries, toss to coat. Spoon into an 8-inch square baking dish.

In a small bowl, combine the oats, brown sugar, butter, flour and cinnamon until the mixture resembles coarse crumbs. Sprinkle over fruit.

Bake at 350 degrees for 45 minutes or until bubbly and fruit is tender. Serve warm with ice cream if desired.

(If using frozen rhubarb, measure while frozen, then thaw and drain in colander, but do not press liquid out.)

ENJOY!  
Sharon