



## **FARMSTAND RHUBARB CRUMBLE**

These beautiful red rhubarb stalks are a vegetable but are almost treated like a fruit.

3 cups rhubarb, unpeeled and diced \*  
1 Tablespoon flour  
1/2 cup sugar  
1 teaspoon cinnamon\*  
1/8 teaspoon salt  
1 tablespoon water  
2 tablespoons maple syrup\*

6 tablespoons butter \*  
6 tablespoons flour  
1/2 cup brown sugar, firmly packed  
1/2 cup oats\*

Preheat the oven to 350 degrees.

In an 11x7x 2-inch baking dish, combine the rhubarb, flour, sugar, cinnamon, salt, and water and maple syrup.

Cream the butter with the flour and brown sugar, then stir in the oats. Sprinkle over the rhubarb. Bake in a moderate oven, 350 degrees for 40 minutes or until the rhubarb is tender and the top is brown.

\*Items available at Chicago Downtown Farmstand

