

Rhubarb Blueberry Crisp

Makes 9 servings | Grains • Fruit

Ingredients

- ½ cup packed brown sugar
- ½ cup rolled oats
- ½ cup flour
- ¼ cup melted margarine
- 3 cups blueberries
- 3 cups chopped rhubarb
- 2 Tablespoons cornstarch
- ½ cup sugar
- 1 cup cranberry juice
- 1 teaspoon vanilla

Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. Mix the brown sugar, oats, and flour in a bowl. Stir in the margarine. Set aside.
3. Spread the blueberries and rhubarb in an 8-inch baking dish.
4. In a 2-3 quart saucepan, mix cornstarch and sugar and stir in the juice. Cook over medium heat until thickened, stirring constantly.
5. Add vanilla to the juice mix and pour over the rhubarb and blueberries.
6. Crumble the oat mixture on top of the fruit.
7. Bake at 350°F for 45 minutes.
8. Serve chilled. Try it with low-fat frozen yogurt or vanilla yogurt.



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your local CNP educator.

1-877-219-4646 | <https://uwyocnp.org/> | cnp-info@uwyo.edu

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. This institution is an equal opportunity provider. This material was funded by USDA's Expanded Food and Nutrition Education Program-EFNEP. USDA is an equal opportunity provider and employer.