

Individual Rhubarb Crisps

From – *eatingwell.com*

1 cup thinly sliced rhubarb
1/2 cup chopped peeled apple
3 Tbsp granulated sugar
1 tsp instant tapioca
1/4 tsp plus 1/8 tsp ground cinnamon, divided
2 Tbsp all-purpose flour
2 Tbsp old-fashioned rolled oats, (not steel-cut or instant)
1 1/2 Tbsp packed dark brown sugar
1 Tbsp finely chopped pecans
1 Tbsp butter, melted
2 tsp pure maple syrup

- Preheat oven to 350°F.
- Toss rhubarb, apple, granulated sugar, tapioca and 1/4 teaspoon cinnamon in a medium bowl. Divide between two 10-ounce (1 1/4-cup) oven-safe ramekins or custard cups.
- Mix flour, oats, brown sugar, pecans, butter, syrup, salt and the remaining 1/8 teaspoon cinnamon in a small bowl until crumbly. Sprinkle over the rhubarb mixture.
- Bake until bubbling and lightly browned, about 30 minutes.
- Cool for 5 minutes before serving.



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