

Rhubarb Blueberry Crisp

Ingredients

Topping

- ¼ cup packed brown sugar
- ½ cup all-purpose flour
- ½ cup old fashioned rolled oats
- ¼ cup margarine or butter, melted

Fruit Filling

- 3 cups chopped **rhubarb**
- 3 cups **blueberries**
- 2 Tablespoons **cornstarch**
- ½ cup **sugar**
- 1 cup 100% **fruit juice** (any type)
- 1 teaspoon **vanilla**

Instructions

1. Wash hands with soap and water.
2. Preheat oven to 350 degrees F.
3. Mix the brown sugar, flour and oats in a bowl. Stir in the margarine or butter and set aside.



4. Spread the rhubarb and blueberries in an 8x8-inch baking dish.
5. In a medium saucepan, mix the cornstarch and sugar and stir in the juice. Cook over medium heat until thickened, stirring constantly.
6. Add the vanilla and pour the mixture over the rhubarb and blueberries.
7. Crumble the oat mixture on top of the fruit.
8. Bake for 45 minutes. Serve warm or cold.
9. Refrigerate leftovers within 2 hours.



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