



MicroDried®

Fruits & Vegetables
Powders • Fragments • Whole

rhubarb crisp

- +1 cup all-purpose flour
- +3/4 cup old-fashioned oats
- +1/2 cup dark brown sugar
- +1/2 tsp cinnamon
- +1/8 tsp salt
- +8 Tbsp butter, slightly melted and cooled
- +1 batch **Rhubarb Filling**

- 1) Pre-heat oven to 350 F.
- 2) Add flour, oats, sugar, cinnamon, and salt in a medium sized bowl and stir to combine.
- 3) Add melted butter, stir until mixture is crumbly.
- 4) Add 1 batch of **Rhubarb Filling** to an 8x8 oven-safe glass pan.
- 5) Sprinkle crisp topping evenly over mixture.
- 5) Bake 30-45 minutes, or until topping has turned golden brown.

featured product

MicroDried® Rhubarb Fragments

