

## Ginger Rhubarb Crisp

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Rated: ★★★★★

Prep Time: 20  
Minutes

Ready In: 1  
Hour

Submitted By:  
beetgreens

Cook Time: 40  
Minutes

Servings: 15

"A rhubarb and oatmeal crisp gets extra flavor from orange peel and grated fresh ginger."

### INGREDIENTS:

1 cup white sugar	8 cups chopped rhubarb
3 tablespoons all-purpose flour	
1/2 teaspoon salt	1/2 cup all-purpose flour
2 beaten eggs	2 cups brown sugar
zest from 1 orange	1/2 cup salted butter
2 tablespoons grated fresh ginger root	2 teaspoons cinnamon
	2 cups rolled oats

### DIRECTIONS:

1. Move an oven rack to the center of oven and preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.
2. Mix the white sugar, 3 tablespoons of flour, salt, eggs, orange zest, and ginger together in a bowl until well combined; stir in the rhubarb. Pour the rhubarb mixture into the bottom of the prepared baking dish.
3. Thoroughly combine 1/2 cup flour, brown sugar, butter, and cinnamon by pulsing in a food processor or blender. Stir in the oatmeal; crumble the oatmeal mixture over the rhubarb. Gently pat the topping down to make a crust.
4. Bake on the center rack of preheated oven until the topping is lightly golden, the rhubarb has fallen apart, and the juices are very thick and bubbling, 40 to 50 minutes. Check frequently after 30 minutes to see if bubbles are thick.