

Rhubarb Crisp

PREP TIME

15 minutes

TOTAL TIME

50 minutes

INGREDIENTS

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

YIELD

2 servings

EACH SERVING

CONTAINS:

Calories: **259**

Fat: **9 g**

Carbohydrates: **47 g**

Protein: **3 g**

Fiber: **3 g**

Sodium: **153 mg**

Potassium: **294 mg**

Rhubarb Crisp

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. 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.
3. 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.
4. Bake until bubbling and lightly browned, about 30 minutes. Cool for 5 minutes before serving.

MAKE-AHEAD TIP

- The topping (Step 3) will keep, covered, in the refrigerator for up to a week.