

Celinda Crandall's Rhubarb Crisp—Cleaned Up!

FILLING:

4 cups sliced rhubarb

½-1 cup Sucanat, natural cane turbinado or demerara sugar

½ tsp. cinnamon

¼ c. whole wheat flour

¼ c. water (unless rhubarb was frozen)

TOPPING:

1 c. rolled oats

½ c. whole wheat flour

¼ c. wheat germ

1 Tbsp. flaxmeal

½ tsp. cinnamon

½ c. pure maple syrup or honey or agave nectar

1 Tbsp. Canola oil

Mix filling ingredients together. Put into square baking pan misted with olive oil.

Combine topping ingredients and crumble on top of filling.

Bake at 350 degrees for 40 minutes.

6 servings