

## **BLACKBERRY AND RHUBARB CRISP**

<b>1 cup all-purpose flour</b>	<b>3 cups diced fresh rhubarb</b>
<b>¾ cup quick cooking oats</b>	<b>2 cups blackberries</b>
<b>1½ cups sugar divided</b>	<b>2 Tablespoons cornstarch</b>
<b>1 teaspoon cinnamon</b>	<b>1 cup water</b>
<b>½ cup of cold unsalted butter</b>	<b>1 teaspoon vanilla</b>
<b>or unsalted margarine</b>	

- 1. In a bowl, combine the flour oats, ½ cup sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Set aside half for topping.**
- 2. Press remaining crumb mixture into an ungreased 11"x7"x2" baking pan. (I like to use a Pyrex glass pan) Top with rhubarb and blackberries.**
- 3. In a small saucepan, combine cornstarch and remaining sugar. Gradually stir in water and bring to a boil. Reduce heat to very low and cook and stir for 1-2 minutes or until thickened.**
- 4. Remove from heat and stir in vanilla. Pour over the fruit. Sprinkle with the reserved crumb mixture.**
- 5. Bake at 350 for 50-55 minutes or until golden brown. Serve warm or cold. (I prefer it warm.)**

**Recipe makes about 10 servings.**