

Rhubarb Crisp

Adapted & “veganized” from Betty Crocker 1972

Ingredients

4 cups cut-up fresh rhubarb

1/2 tsp salt

1+1/3 to 2 cups sugar, depending on tartness of rhubarb

3/4 cup oat flour or gluten-free flour

1 tsp powdered ginger

1/3 cup vegan butter or coconut oil

Instructions

Preheat oven to 350 degrees F

Place rhubarb in an ungreased baking dish 10 x 6.5 inches (use a pie plate)

Measure sugar, flour and ginger into a bowl.

Add the butter or coconut oil and mix thoroughly until the mixture is crumbly.

Sprinkle evenly over the rhubarb.

Bake 40 to 50 minutes or until the topping is golden brown.

Serve warm with a squirt of coconut whipping cream.