

Theresa's Rhubarb Crisp

A spring treat to savor and enjoy!

Ingredients: *(use organic ingredients, if possible)*

- *2 pounds rhubarb, trimmed and cut into ½-inch pieces*
- *¼ cup cane sugar*
- *2 tablespoons organic cornstarch*
- *1 tablespoon fresh orange juice*
- *1 teaspoon orange zest (optional)*
- *Vanilla ice cream or whipped cream, for serving*

Topping

- *½ cup almond flour*
- *½ cup brown sugar*
- *½ cup whole rolled oats*
- *½ cup crushed walnuts (optional)*
- *½ teaspoon cinnamon*
- *¼ cup coconut oil or butter*

Steps:

- Preheat your oven to 375°F; grease and flour 8x8-inch baking dish.
- Toss and coat rhubarb with sugar, cornstarch, orange juice and zest. Spread evenly in prepped baking dish.
- Mix topping: Mix almond flour, brown sugar, oats, walnuts, and cinnamon. Work in coconut oil or butter to a crumbly mixture. If too dry, add water, ¼ teaspoon at a time, until the mixture holds together when pinched.
- Sprinkle topping evenly on top of the rhubarb. Bake 20-25 minutes, or until topping is golden brown and rhubarb is soft and bubbly.
- Remove from oven. Let cool for 5 minutes. Serve with vanilla ice cream or whipped cream.