

Rhubarb Crisp (Baker Creek Seeds)

Filling

12 cups rhubarb, chopped

1 ½ cups water

1 tsp salt

¼ cup cornstarch

1 ¾ cups fructose

1 ½ Tbsps vanilla

Combine rhubarb, water and salt in a large heavy pot. Bring to a boil and simmer with the lid on until tender. Mix cornstarch with sweetener. Pour gradually into boiling rhubarb while stirring quickly. Remove from heat and stir in vanilla. Pour into a 9x13" glass baking dish and set aside.

Crust

1 ½ cups spelt flour

1 ½ cups oats

¾ cup walnuts, chopped (optional)

½ cup fructose

1 cup vegetable margarine

Combine flour, oats, nuts and fructose in a mixing bowl. Mix well. Cut in margarine until crumbly. Crumble over rhubarb filling. Bake at 350 degrees for 25-30 minutes.