



Delicious Rhubarb Crisp Dessert Recipe

Introduction

Rhubarb Crisp is a delightful dessert that perfectly blends the tartness of rhubarb with a crunchy, sweet topping. This recipe from Love and Lemons is not only easy to prepare but also an excellent way to enjoy the seasonal produce. Topped with a scoop of vanilla ice cream, this dish is sure to please at any gathering or family dinner.

Detailed Ingredients with measures

- For the filling:

- 2 pounds rhubarb, trimmed and cut into $\frac{1}{2}$ -inch pieces
- $\frac{1}{4}$ cup sugar
- 2 tablespoons cornstarch
- 1 tablespoon fresh orange juice
- 1 teaspoon orange zest

- For the topping:
 - $\frac{1}{2}$ cup almond flour
 - $\frac{1}{2}$ cup brown sugar
 - $\frac{1}{2}$ cup whole rolled oats
 - $\frac{1}{2}$ cup crushed walnuts
 - $\frac{1}{2}$ teaspoon cinnamon
 - $\frac{1}{4}$ teaspoon sea salt
 - $\frac{1}{4}$ cup firm coconut oil or butter

- For serving:
 - Vanilla ice cream

Prep Time

Prep time for this recipe is approximately 15 minutes.

Cook Time, Total Time, Yield

Cook time is around 25 to 30 minutes in the oven. The total time from prep to serving is about 45 minutes. This recipe yields approximately 8 servings.

Enjoy your homemade Rhubarb Crisp!

Detailed Directions and Instructions

Step 1: Preheat the oven

Set your oven to 375°F (190°C) and grease an 8×8-inch baking dish.

Step 2: Prepare the rhubarb filling

In a large bowl, combine the rhubarb pieces with sugar, cornstarch, orange juice, and orange zest. Toss until the rhubarb is well coated. Transfer this mixture to the prepared baking dish, spreading it evenly.

Step 3: Make the topping

In a medium bowl, mix together almond flour, brown sugar, oats, crushed walnuts, cinnamon, and sea salt. Add the firm coconut oil (or butter) and use your hands to work it into the dry ingredients until the mixture forms coarse crumbs. If the mixture feels too dry, add water, $\frac{1}{4}$ teaspoon at a time, until it starts to hold together when pinched.

See also Fluffy Strawberry Mousse

Step 4: Assemble the crisp

Evenly sprinkle the topping over the rhubarb filling in the baking dish.

Step 5: Bake

Place the dish in the preheated oven and bake for 25 to 30 minutes, or until the topping is golden brown and the rhubarb is soft and bubbling. If the topping begins to brown too quickly before the rhubarb is tender, cover the dish with foil and continue baking until done.

Step 6: Serve

Remove from the oven and let the crisp cool for about 5 minutes. Serve warm with a scoop of vanilla ice cream.

Notes

Note 1:

Make sure to trim the rhubarb and remove any tough strings for better texture in your crisp.

Note 2:

Feel free to adjust the amount of sugar in the filling depending on your taste preference, as rhubarb can vary in tartness.

Note 3:

You can substitute walnuts with other nuts or seeds if desired, or omit them entirely for a nut-free version.

Note 4:

For added flavor, consider mixing in a bit of vanilla extract or ginger to the filling.



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Cook techniques

Prepping Rhubarb

Trim and remove tough strings from rhubarb, then cut into uniform $\frac{1}{2}$ -inch pieces for even cooking.

Using Cornstarch

Cornstarch helps thicken the filling, giving it the perfect consistency. Mix it well with the rhubarb and sugar to ensure even distribution.

Making the Topping

Combine dry ingredients and work in coconut oil (or butter) with your hands until you achieve coarse crumbs, creating texture in the topping.

Baking Tips

Bake until the topping is golden and the filling is soft and bubbling. If browning too quickly, cover with foil to prevent burning.

See also Parle-G Biscuit Pudding

Serving Suggestions

Allow the crisp to cool for a few minutes after baking, then serve warm with a scoop of vanilla ice cream for a delightful contrast.

FAQ

Can I use frozen rhubarb?

Yes, frozen rhubarb can be used. Just let it thaw and drain excess water before mixing with other filling ingredients.

Can I replace almond flour?

You can use all-purpose flour or oat flour as a substitute for almond flour if you prefer.

How can I adjust the sweetness?

Feel free to adjust the amount of sugar in both the filling and topping according to your taste preference.

What should I do with leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven to maintain texture.

Can I add other fruits?

Yes, you can mix in other fruits like strawberries or apples for added flavor and variety.

Conclusion

Rhubarb Crisp is a delightful dessert that combines the tartness of rhubarb with a sweet and crunchy topping. The addition of orange juice and zest elevates the flavors, making it a refreshing treat, especially when served warm with vanilla ice cream. This dessert is perfect for showcasing the unique taste of rhubarb and is sure to be a hit at any gathering!

More recipes suggestions and combination

Apple Crisp

Try substituting rhubarb with sliced apples for a classic apple crisp. Use the same topping and bake until the apples are tender.

Mixed Berry Crisp

Combine fresh or frozen berries like blueberries, strawberries, and raspberries for a vibrant, fruity twist. Use the same topping and enjoy the explosion of flavors.

See also [Creamy Mango Smoothie Recipe for Refreshing Bliss](#)

Peach and Almond Crisp

Replace rhubarb with sliced peaches and add sliced almonds to the topping for a nutty flavor that pairs beautifully with the sweetness of the fruit.

Cherry Coconut Crisp

Use fresh or frozen cherries in place of rhubarb and add shredded coconut to the topping for a tropical flavor that will transport you to a sunny beach.

Crumbly Pear and Ginger Crisp

Incorporate ripe pears and add grated fresh ginger to the filling for a warm and spicy note that complements the sweetness of the pears wonderfully.



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