

Bee Mine Rhubarb Crumble

from In Our Grandmothers' Kitchens

Ingredients:

5 to 6 cups rhubarb, cut into one-inch pieces (enough to fill your pan with some room at the top for the crumbly bits)

1/4 cup honey

1 teaspoon cinnamon

1/2 cup flour

1/4 cup oats

1/2 teaspoon salt

1/4 cup (1/2 stick) sweet butter

1/2 cup brown sugar

Instructions:

Preheat the oven to 400 degrees. Place the rhubarb in a buttered Pyrex pie dish (a stainless or ceramic dish may be substituted, but don't use aluminum as it will react with the rhubarb's acidity). Drizzle the honey over the rhubarb.

Combine the cinnamon, flour, oats, and salt in a bowl. Add the butter and cut it in with knives or a pastry blender (your hands will do in a pinch). Add the brown sugar and mix again until crumbly.

Sprinkle this mixture evenly over the rhubarb, pressing down lightly. Bake for 30 minutes or until brown in most parts and bubbly. Serves 6 to 8.