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RHUBARB CRISP FROM LHJ ONLINE <http://www.lhj.com>

Fresh rhubarb is at the height of its springtime splendor now. This dessert is at its comforting best with a scoop of vanilla ice cream.

Prep time: 15 minutes
 Baking time: 35 to 40 minutes
 Degree of difficulty: easy

2 pounds fresh rhubarb, cut into 1/2-inch pieces (10 cups), or 2 bags (16 or 20 oz. each)

3/4 cup granulated sugar
 2 tablespoons all-purpose flour

 TOPPING

1/2 cup butter, softened
 1/2 cup firmly packed brown sugar
 2 tablespoons granulated sugar
 1 1/2 cups all-purpose flour
 1/8 teaspoon cinnamon
 1/2 cup chopped walnuts, toasted

1. Heat oven to 400 degrees. Combine rhubarb, sugar and flour in large bowl, tossing to coat well. Transfer to 10-inch deep-dish pie plate.
2. Make topping: Beat butter and sugars in mixer bowl until creamy. Stir in flour and cinnamon until blended. Stir in walnuts. Crumble over rhubarb.
3. Place crisp on foil-lined cookie sheet. Bake 35 to 40 minutes, until filling is bubbly and top is golden brown. Cool slightly and serve warm with ice cream. Makes 8 servings.

PER SERVING
 Calories 400
 Total Fat 17 g
 Saturated Fat 8 g
 Cholesterol 31 mg
 Sodium 128 mg
 Carbohydrates 61 g
 Protein 5 g