

## **RASPBERRY RHUBARB CRUNCH**

### **FROM PENELOPE**

Butter 9" x 13" pan and preheat oven to 350.

In a bowl mix together:

1/8 tsp salt  
1 T cornstarch  
3 T flour  
3/4 to 1 cup sugar

Toss 1 cup fresh raspberries and 4-5 Cups rhubarb in flour/sugar mixture to coat fruit and put in the pan.

Topping:

3/4 cup brown sugar  
1 cup flour  
1 cup oats  
1/4 tsp nutmeg  
1/2 cup butter

Cut butter into flour and sugar until it is like cornmeal, and then toss in the oats.

Cover fruit with topping and tamp it down a little. Bake at 350 for 45 minutes until top is browned.