

**Rhubarb Crisp**

3 C WHFF rhubarb, diced

1 C white sugar

3 TBSP all-purpose flour

1 C packed light brown sugar

1 C quick oats

1 ½ C all-purpose flour

1 C butter

Preheat oven to 375 degrees F. Lightly grease a 9x13 inch baking dish. In a large mixing bowl combine WHFF rhubarb, white sugar, and 3 tablespoons flour. Stir well and spread evenly into baking dish. Set aside. In a large mixing bowl combine brown sugar, oats, and 1 1/2 cups flour. Stir well then cut in butter or margarine until mixture is crumbly. Sprinkle mixture over rhubarb layer.Bake in preheated oven for 40 minutes. Serve hot or cold with or without vanilla ice cream. Enjoy.

**Rhubarb Bread Pudding**

8 slices bread, without crusts, toasted & cubed

1 ½ C milk

¼ C butter

5 eggs

1 ¼ C white sugar

½ tsp ground cinnamon

¼ tsp salt

2 C WHFF rhubarb, diced

¼ walnuts, chopped, optional

Preheat the oven to 325 degrees F. Place bread cubes into a buttered 2 quart casserole dish. Combine the milk and butter in a saucepan, and heat just to the boiling point. Pour over the bread cubes and let stand for 15 minutes. In a medium bowl, whisk together the eggs, sugar, cinnamon and salt. Stir in WHFF rhubarb. Pour over the soaked bread and stir gently until evenly blended. Sprinkle walnuts over the top. Bake for 50 minutes in the preheated oven, until browned on the top. Let stand for 10 minutes before serving. Enjoy.