

RHUBARB CRUNCH

My Mom made this for us when we moved back to Minnesota. What a great springtime treat, and it makes me wonder why I stayed away so long. My mouth is watering just thinking about it!

5 Cups cut-up Rhubarb
2 Cups Sugar
4 Tablespoons Flour
1 Egg
1 regular size Yellow Cake mix
1 1/2 Sticks Butter (you can use margarine, but butter's better)

Preheat oven to 350. Beat the egg lightly, then mix in the rhubarb, sugar, and flour in a large bowl. Spread over the bottom of a 9" by 13" pan. Sprinkle the dry cake mix over fruit mixture, then crumble the butter over the top of the dry cake mix. Bake at 350 for 40 minutes or until brown on top. Cool, and serve.

It's wonderful with vanilla ice cream, and you may as well have a large helping, because it won't keep very well after about 4 days.