



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Amaretti-Rhubarb Crisp –

**3 lbs. rhubarb (7-8 cups diced into ½-inch cubes)
1 cup golden raisins
¼ cup Grand Marnier or Cointreau
½ cup granulated sugar
3 tbl. cornstarch
Grated rind of 1 orange
12 Amaretti cookies, coarsely broken (2 cups)
1 cup rolled oats
¼ cup packed dark brown sugar
2 tsp. ground cinnamon
½ cup coarsely chopped almonds
¾ cup (1 ½ sticks) cold unsalted butter, cut into small pieces
1 large egg, beaten**

- 1. Preheat the oven to 350°. Generously butter a 3-quart shallow baking dish.**
- 2. In a bowl, combine the rhubarb, raisins, Grand Marnier, granulated sugar, cornstarch and orange rind. Pour into the prepared baking dish.**
- 3. In a separate bowl, mix together the Amaretti cookies, rolled oats, dark brown sugar, cinnamon, and almonds. Work the butter in thoroughly with your fingers. Add the egg and stir just to bind. Sprinkle the topping evenly over the fruit mixture and bake for 45 to 50 minutes, or until the rhubarb is bubbling.**

Credit: Great Friends, Great Dinners, Susan Costner