**Rhubarb Blueberry Crumble**adapted from *The Enlightened Eater’s Whole Foods,* Rosie Schwartz.

Makes 8 s ½ cup servings, $0.60/serving

Crumb Mixture Fruit Mixture

¾ cup large flake oatmeal 2 cups frozen rhubarb, 1 in

3 TBSP wheat germ 2 cups frozen blueberries

3 TBSP flax flour or flax meal 1/3 cup brown sugar

¼ cup brown sugar ½ tsp ground cinnamon

½ tsp ground cinnamon 1 TBSP corn starch

¼ cup margarine, or vegetable oil

1. Preheat oven to 350 F.
2. In a large bowl, mix the oatmeal, wheat germ, flax, brown sugar and cinnamon. Cut the margarine (or pour the oil) into the flour mixture until all dry ingredients are moist.
3. In another bowl, combine the rhubarb and blueberries. Mix together the brown sugar, cinnamon and cornstarch, pour over the fruit and mix to combine.
4. Pour the fruit mixture into an 8 X 8 inch baking pan, sprinkle crumb mixture over the top.
5. Bake 40-50 minutes, or until fruit is soft and top is golden.

Baking time is less if using fresh or thawed fruit.

Options: If you don’t have wheat germ, flax, replace with whole wheat or all-purpose flour.

The fruit can be any combination of apples, pears, canned drained peaches, pears apricots, leftover cranberries or cranberry sauce.

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