

Rhubarb Custard crisp

1 1/2 cups finely cut rhubarb
1/2 cup Sugar
2 tsp Flour
6 Beaten eggs

Topping

1/2 cup brown sugar
1/4 cup softened butter
2/3 cup flour
1/2 tsp salt

Mix first 4 ingredients until blended well. Put in 9x9 pan, or double, triple or quadruple batch as needed for those serving. Mix topping until small nuggets form, place entire mix on top of filling.

Bake at 350 for 1 hour until top is golden brown and eggs firmly cooked.

Goes well with vanilla ice cream