

**Apple Rhubarb Crisp** (Desserts)

- 2 Cups fresh or frozen rhubarb, cubed
- 4 to 5 Firm apples, sliced thin
- 1/4 Cup sugar
- 2 Tbs flour
- 1 Package Halladay's Apple crisp
- 1 Stick of butter

Combine rhubarb, apples, flour and sugar. Pour into an 8x8" greased pan. Combine Crisp mix with butter and crumble over the top. Cook at 350 degrees for about 20-30 minutes, or until hot and bubbly.