Ingredients
1 pound rhubarb (chopped into 1-inch pieces)
2 sweet red apples (such as Rome or Gala, peeled, cored, and sliced)
½ cup orange juice
1 teaspoon ground cinnamon
3 Tablespoons Splenda®
1 cup plain bread crumbs
2 Tablespoons brown sugar
1 Tablespoon olive oil

Instructions
1. Preheat broiler.
2. In a large saucepan, combine rhubarb, apples, orange juice, cinnamon, and 3 Tablespoons Splenda®.
3. Cover and cook over medium heat for 5 to 10 minutes, or until the rhubarb is just tender.
4. Taste the mixture and add more Splenda® if desired.
5. Meanwhile, in a medium bowl, combine bread crumbs, olive oil, and brown sugar (2 Tablespoons). Mix well to combine.
6. Spread mixture on a foil-lined baking sheet and broil until lightly toasted, about 3 minutes.

7. Spoon half of the bread crumb mixture into the bottom of a shallow serving dish.

8. Cover with the warm fruit mixture and top with remaining crumb mixture.


Food Safety First

Use only the stalks. Immediately cut off the rhubarb leaves and discard them. **Do not eat raw or cooked rhubarb leaves; they can be poisonous because they contain oxalate.**

Recipe courtesy of Produce for Better Health Foundation.