

Pontious Farm

Delicious, quick, easy...

Pontious Rhubarb Crunch

6 cups Rhubarb
1-½ cups Sugar
5 tbsp Tapioca
1 11-oz can Mandarin oranges, drained
1 package Yellow cake mix
½ cup Brown sugar
1-½ sticks Butter or margarine
1 cup Chopped nuts

1. In a bowl, toss rhubarb, sugar, and tapioca.
2. Let stand for 15 minutes; stir occasionally.

3. Pour into a greased, 9x13" baking pan.
4. Top with oranges.
5. Sprinkle dry cake mix over oranges.
6. Sprinkle brown sugar over cake mix.
7. Melt butter and drizzle over brown sugar.
8. Sprinkle nuts over brown sugar.
9. Bake at 350° for 1 hour or until top is golden brown.

Serves 12 to 15

Delicious, quick, easy...

Pontious Rhubarb Crunch

6 cups Rhubarb
1-½ cups Sugar
5 tbsp Tapioca
1 11-oz can Mandarin oranges, drained
1 package Yellow cake mix
½ cup Brown sugar
1-½ sticks Butter or margarine
1 cup Chopped nuts

1. In a bowl, toss rhubarb, sugar, and tapioca.
2. Let stand for 15 minutes; stir occasionally.

3. Pour into a greased, 9x13" baking pan.
4. Top with oranges.
5. Sprinkle dry cake mix over oranges.
6. Sprinkle brown sugar over cake mix.
7. Melt butter and drizzle over brown sugar.
8. Sprinkle nuts over brown sugar.
9. Bake at 350° for 1 hour or until top is golden brown.

Serves 12 to 15

Delicious, quick, easy...

Pontious Rhubarb Crunch

6 cups Rhubarb
1-½ cups Sugar
5 tbsp Tapioca
1 11-oz can Mandarin oranges, drained
1 package Yellow cake mix
½ cup Brown sugar
1-½ sticks Butter or margarine
1 cup Chopped nuts

1. In a bowl, toss rhubarb, sugar, and tapioca.
2. Let stand for 15 minutes; stir occasionally.

3. Pour into a greased, 9x13" baking pan.
4. Top with oranges.
5. Sprinkle dry cake mix over oranges.
6. Sprinkle brown sugar over cake mix.
7. Melt butter and drizzle over brown sugar.
8. Sprinkle nuts over brown sugar.
9. Bake at 350° for 1 hour or until top is golden brown.

Serves 12 to 15