

Rhubarb Crunch

4 cups	Rhubarb, diced; fresh or frozen
1 package	Instant red jello (we like strawberry)
1-1/2 cups	Sugar
1 box	Cake Mix (we love yellow)
1 cup	Water
1 cup	Butter, melted



Photo by [Karolina Kołodziejczak](#) on [Unsplash](#)

Rhubarb Layer

- Tip: Dice and freeze rhubarb fresh from the garden. When ready to use, just use 4 cups of your frozen rhubarb
- Dump rhubarb into a greased or buttered 9x13 pan

Optional Layer

- Spread a layer of mini marshmallows over the rhubarb

Red Layer

- Sprinkle dry jello mix - we choose red because it makes the rhubarb pretty
- Sprinkle the sugar over the jello

Crunch Layer

- Sprinkle the dry cake mix on top of the fruit and jello
- Drizzle the water over the entire cake mix
- Drizzle the melted butter over the entire cake mix
- Sprinkle on some walnuts, pecans, or your favorite nuts

Bake It

- 350 degrees for 50-55 minutes. The cake will be cooked and lightly browned

Don't forget the ice cream!

Serve warm or room temperature, topped with ice cream (optional; but is it really?)

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