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Baked Rhubarb with Cinnamon Ice Cream

Prep Time: 12 mins

Cook Time: 30 mins

Rest Time: 10 mins

Total Time: 52 mins

Ingredients

- 2 cup(s) ice cream, low-fat, vanilla, softened
- 1/4 teaspoon cinnamon, ground
- 1 pounds rhubarb, fresh, trimmed and cut into 1-inch pieces
- 1/2 cup(s) sugar, brown, light, packed
- 1/4 cup(s) water, hot
- 1/4 teaspoon vanilla extract

Preparation

1. Preheat oven to 375°.
2. Combine ice cream and cinnamon in a bowl; cover and freeze at least 30 minutes.
3. While ice cream freezes, combine rhubarb and next 3 ingredients in an 11 x 7–inch baking dish; stir well to dissolve sugar. Bake at 375° for 30 minutes or until rhubarb is soft, stirring once during cooking. Let stand 10 minutes to cool. Serve with cinnamon ice cream.

Yield: 4 servings (serving size: 1/2 cup rhubarb and 1/2 cup ice cream).