

Strawberry Rhubarb Crisp

Ingredients

4 c Rhubarb (1-inch diced, 4-5 stalks)
4 c Strawberries (hulled and halved)
1 1/4 c Sugar
1 1/2 t Orange Zest
1 T Cornstarch
1/2 c Orange Juice
1 c Flour
1/2 c Brown Sugar
1/2 t Salt
1 c Oats
12 T Butter (cold and diced)

Instructions

- 1.Preheat the oven to 350 degrees.
- 2.For the fruit, toss the rhubarb, strawberries, 3/4 cup sugar and the orange zest together in a large bowl. In a measuring cup, dissolve the cornstarch in the orange juice and then mix it into the fruit. Pour the mixture into an 8-by-11-inch baking dish and place it on a sheet pan.
- 3.For the topping, in the bowl of an electric mixer fitted with the paddle attachment, combine flour, the remaining 1/2 cup sugar, the brown sugar, salt and oats. With the mixer on low speed, add the butter and mix until the dry ingredients are moist and the mixture is in crumbs. Sprinkle the topping over the fruit, covering it completely, and bake for 1 hour, until fruit is

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bubbling and the topping is golden brown. Serve warm with ice cream.