

Strawberry-Rhubarb Crisp

A crisp is similar to a cobbler, except that it has a topping (usually oatmeal) sprinkled evenly over the fruit and baked to create a sweet crunchy topping.

- 1½ lb. strawberries, quartered
- 1 lb. rhubarb, cut into ½-in. slices
- ¼ cup granulated sugar
- 1 Tbsp. lemon juice
- ¾ cup flour
- ¾ cup packed light brown sugar
- ¼ tsp. cinnamon
- 6 Tbsp. cold butter, cut into small pieces
- ½ cup coarsely chopped nuts
(pecans, almonds or walnuts)
- Sweetened whipped cream or ice cream
to serve (optional)



1. Preheat oven to 375°F. In large bowl, toss together strawberries, rhubarb, sugar and lemon juice. Transfer to a 9-inch, square baking pan.
2. In a food processor or by hand, combine flour, brown sugar and cinnamon. Pulse or mix to blend.
3. Add butter and pulse or combine until mixture resembles coarse crumbs. Add nuts and stir. Sprinkle mixture over fruit.
4. Bake 55 minutes or until fruit is bubbling and topping is crisp and golden brown. Cool 10 minutes before serving.
5. Serve with sweetened whipped cream or ice cream, if desired.

Makes about 6 to 8 servings