

# Strawberry Rhubarb Crisp

shared by Betsy Wharton

It's great that rhubarb and strawberries are in season at the same time. The strawberries sweeten the rhubarb so you don't have to add so much sugar; the perfect combination of sweet and tart.

## Filling

- 1 ½ cups rhubarb sliced into ½ inch chunks
- 2 cups field ripened strawberries, sliced
- ¼ tsp salt
- 1 tbsp flour to thicken if desired

## Topping

- ¾ cup flour (use up to half whole wheat if desired)
- ½ cup rolled oats
- 1 cup sugar, your choice brown or white
- 1 tsp cinnamon
- 1/3 cup chopped nuts
- 1/3 cup butter

Place rhubarb and strawberries in the bottom of a square 8x8 inch lightly oiled baking pan. Sprinkle with salt and flour. Mix together dry ingredients, cutting in butter until it becomes crumb-like. Cover the rhubarb with topping and bake at 375 degrees for 55 minutes until golden brown and crispy.

Serve warm with vanilla ice cream or whipped cream.



# Recipe Name Goes Here

Additional Recipe Directions Go Here If Needed