

Strawberry Rhubarb Crisp

Serves: 6 to 8

Fruit Filling:

2 pounds rhubarb, diced into half-inch pieces
1 pound strawberries, hulled and quartered
1 ¼ cups granulated sugar, divided
3 tablespoons corn starch
2 teaspoons fresh lemon juice
1 teaspoon pure vanilla extract



- You may use fresh or frozen fruit for this recipe. If using frozen, do not thaw before assembling the filling.

Crisp Topping:

½ cup (1 stick) unsalted butter, room temperature
1 ¼ cup light brown sugar
1 ¼ cup all-purpose flour
1 cup quick-cooking oats
3 tablespoons vegetable oil
1 ½ teaspoons ground cinnamon
½ teaspoon kosher salt

Directions:

Preheat oven to 375 degrees.

Place the diced rhubarb in a large bowl and toss with ¾ cup of the sugar. Place the quartered strawberries in another large bowl and toss with the remaining ½ cup sugar. Let the fruit macerate at room temperature for 15 minutes, stirring occasionally.

Drain the rhubarb through a strainer and discard the juice. Add the rhubarb to the strawberries. Add the corn starch, lemon juice and vanilla; stir well until combined and the corn starch is no longer visible.

Transfer the mixture to a 9x13 baking dish, or 2 smaller dishes (around 8x8 inches), spreading it out in an even layer.

Place all the ingredients for the crisp topping in a medium bowl. Use a pastry cutter, two forks or your hands to mix the ingredients together until crumbly. Use immediately or refrigerate for up to 24 hours. Bring to room temperature before using.

Sprinkle the topping evenly over the filling. Bake in the center of the oven until the topping is nicely browned and the fruit filling is bubbling around the sides, about 40 to 45 minutes.

Remove from the oven and let cool for 10 to 15 minutes to allow the juices to settle. Serve warm, plain or topped with ice cream or whipped cream.

To store: The crisp may be refrigerated for up to 5 days or frozen for 2 months.

- For refrigerated crisp, reheat in the microwave or in the oven at 350 degrees oven.

- For frozen crisp, thaw overnight in the refrigerator. To reheat, set oven to 350 degrees and bake until the juices start bubbling. To prevent over-browning, place a piece of aluminum foil over the top after 10 minutes.

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