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### **Strawberry-Rhubarb Crisp**

*Serves 8-10*

#### ***Ingredients***

6 cups diced rhubarb (3/4-inch pieces)  
2 cups quartered strawberries  
1 cup sugar  
3 tablespoons cornstarch  
Butter for greasing the baker.

#### ***Crumble Topping:***

3/4 cup brown sugar, packed  
1-1/2 cup all-purpose flour  
1 cup rolled oats (old-fashioned or quick)  
1 teaspoon cinnamon  
1/2 teaspoon Kosher salt  
1/2 cup butter (1 stick) melted

#### ***Whipped Cream Topping:***

1 cup heavy cream  
1 tsp. pure vanilla extract  
3 tbsp. powdered sugar

#### **DIRECTIONS:**

1. Preheat the oven to 375°F. Butter the interior of a large (3.5 qt.) glass or ceramic baking dish.
2. Prep the fruit by washing and slicing the rhubarb stems, and hulling and quartering the strawberries.
3. In a small bowl, whisk together the sugar and cornstarch so that the cornstarch is evenly distributed and without any lumps. In a large mixing bowl, toss the fruits with sugar-cornstarch mixture. Place in the buttered baking dish.
4. Melt one stick (1/2 cup) butter in a glass-measuring cup using 30 second intervals. In a separate bowl, mix together the brown sugar, flour, oats, cinnamon and salt. Drizzle the melted butter over the mixture. With your fingertips, work the crumb topping until the butter is evenly distributed and clumps form when pressed together.
5. Sprinkle the crumb topping on top of the strawberry-rhubarb filling. Bake in a 375°F oven for 40-45 minutes or until bubbly and the crumb topping turns golden. If the top is browning, but the center has not reached an internal temperature of 165°F, loosely tent a piece of aluminum foil over the top. (Baking times may vary depending on the baking dish and the depth of the fruit and crumb topping; adjust timing accordingly.)
6. During the final minutes of baking, mix the cream, vanilla, and powdered sugar, in a small, deep bowl, and whip to soft peaks.
7. Serve the crisp while warm topped with a generous dollop of whipped cream or your favorite vanilla ice cream.