



Strawberry Rhubarb Crisp

There is nothing like a summer picnic or family reunion without the seasonal strawberry rhubarb dessert. This is a great dessert in the summer months, and the crisp topping can be used with any other of your favorite fruits, such as apples or peaches. If you have rhubarb that grows close to you and enjoy it year round, it can but cut and froze for your future use.

INGREDIENTS:

4 cups	Rhubarb, cleaned, cut into medium size bits (like celery)
4 cups	Strawberries, cleaned, halved
½ cup	Sugar
1 cup	Water
2 Tablesoon	Cornstarch
½ cup	Oats, rolled, dry
½ cup	Flour
¼ cup	Brown Sugar
¼ cup	Butter, softened

PREPARATION:

- Preheat oven to 350° F.
- Spray baking pan with cooking spray (PAM).
- Cut fruits, mix together and lay in bottom of pan.
- In a sauce pot mix, sugar, water and cornstarch together.
- Cook until sugar is dissolved and sauce is semi thick. Should be like a glaze.
- Pour glaze over strawberries, and rhubarb.
- In another bowl, mix flour, brown sugar, oats, and softened butter. Mix until topping is semi crumbling.
- Place the oat crisp topping mixture over the fruit mixture.
- Bake for 25 minutes.
- Little bubbles should come up the sides of the crisp.

Number of servings:	16
Serving Size:	1 slice
Calories per serving:	105
Fat Grams per serving:	3

