

Rhubarb Crisp

Recipe Courtesy of Kuhn Orchards

Ingredients:

- 1 lb. rhubarb
- 1 pint strawberries
- 1 cup + ½ cup sugar
- ¼ cup + ½ cup flour
- ½ cup chilled butter, cut into pieces
- 1 cup oats
- ½ tsp. ground cinnamon

Instructions:

1. Preheat oven to 400 degrees Fahrenheit
2. Slice rhubarb $\frac{3}{4}$ inch thick, and quarter the strawberries.
3. Toss rhubarb and strawberries with 1 cup sugar and ¼ cup flour and place in a 9x13 baking dish.
4. Either by hand or in a food processor, mix ½ cup flour with the ½ cup butter until pea sized clumps are formed.
5. Add ½ cup sugar, 1 cup oats, and ½ tsp. cinnamon to the mixture and combine.
6. Sprinkle topping over rhubarb and strawberries.
7. Bake until rhubarb is tender, and topping is golden. About 35 minutes.

