

Strawberry Rhubarb Crisp

The same delicious sweet and tart flavor combination of a strawberry rhubarb pie but with a crunchy cinnamony and nutty topping. Once set the crisp can be served warm or chilled. Just be sure to top with vanilla ice cream or fresh whipped cream.



Ingredients

FILLING

- 1 pound rhubarb stalks, trimmed and sliced ½-inch thick
- ½ pound strawberries, hulled and quartered
- ½ cup granulated sugar
- 1½ tablespoons cornstarch
- 1 teaspoon vanilla extract

TOPPING

- ¾ cup all-purpose flour, spooned into measuring cup and leveled-off with a knife
- ½ cup packed light brown sugar
- 2 tablespoons granulated sugar
- ¼ teaspoon salt
- 6 tablespoons unsalted butter, cut into ½-inch cubes
- ¾ cup old fashioned rolled oats
- ½ cup chopped pecans
- 1 tsp cinnamon
- Lightly sweetened whipped cream or vanilla ice cream, for serving (optional)

Instructions

FOR THE FILLING

1. In a large bowl, combine the rhubarb, strawberries, sugar, cornstarch, and vanilla. Stir until the fruit is evenly coated with the sugar mixture, and the sugar mixture is no longer white. Let set for 15 minutes.
2. Transfer the fruit mixture to a 2-quart or 8-inch [baking dish](#). Set aside while you prepare the topping.

FOR THE TOPPING

1. In the bowl of a food processor, combine the flour, brown sugar, granulated sugar and salt. Process until well combined, about 30 seconds. Add the cold butter and pulse until the mixture resembles coarse crumbs, with a few pea-sized clumps of butter within. Transfer to a medium bowl and stir in the oats, cinnamon and chopped pecans. If you don't have a food processor you can use a [pastry cutter](#) or fork to make topping.
2. Spoon the topping evenly over the fruit without packing down. Bake for 45-55 minutes, until the fruit is bubbling around the edges and the topping is golden brown. Cool for 20 minutes before serving. Serve with vanilla ice cream or whipped cream.