



Strawberry Rhubarb Crisp



ingredients

- 4 cups fresh rhubarb, cut into 1-inch pieces
- 4 cups fresh strawberries, hulled and halved
- 3/4 cup granulated sugar
- 1/2 teaspoon grated orange zest from orange
- 1/2 cup orange juice, freshly squeezed
- 1 tablespoon cornstarch
- 2 cups all-purpose flour
- 1 cup light brown sugar, lightly packed
- 1/2 teaspoon salt
- 1 1/2 sticks cold butter, diced

directions

1. Preheat the oven to 350 degrees.
2. Toss the rhubarb, strawberries, 3/4 cup granulated sugar and the orange zest together in a large bowl.
3. Dissolve the cornstarch in the orange juice and then mix into the fruit. Pour the mixture into a 9-by-13-inch baking dish.
4. Combine the flour, brown sugar and salt. Add the butter and mix until the dry ingredients are wet and the mixture crumbles. NOTE: You can do this by hand or use the paddle attachment on your stand mixer.
5. Sprinkle the topping over the fruit, making sure you cover it evenly over the top.
6. Bake for 1 hour until the fruit is bubbling and the topping is golden brown.
7. Serve warm with vanilla ice cream!