

STRAWBERRY RHUBARB CRISP



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Bursting with flavour, this summery crisp has a rich, crumbly topping. Add a scoop of ice cream and you'll be in dessert heaven!

Ingredients

For the filling:

- 2 cups (500 mL) chopped rhubarb, fresh or frozen
- 2 cups (500 mL) chopped strawberries, fresh or frozen
- 2 tbsp (30 mL) granulated sugar
- 1 tbsp (15 mL) honey
- 1 tbsp (15 mL) cornstarch
- ¼ tsp (1.25 mL) ground cinnamon

For the topping:

- 1 cup (250 mL) large flake oats
- ¾ cup (175 mL) all-purpose flour

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- ¼ tsp (1.25 mL) ground cinnamon
- ½ cup (125 mL) brown sugar
- ½ cup (125 mL) cold butter, diced

Preparation

1. Preheat oven to 375°F (190°C). Spray a 9.5 in (24 cm) round or square pie plate with cooking spray.
2. Prepare the filling. In a medium bowl, combine the rhubarb, strawberries, granulated sugar, honey, cornstarch, and ground cinnamon. Stir to combine, then transfer to the pie plate.
3. Prepare the topping. In a large bowl, mix the large flake oats, flour, ground cinnamon, brown sugar, and cold butter.
4. Using a pastry blender, cut in the butter until the mixture resembles coarse bread crumbs. You can also use your fingers.
5. Sprinkle the thick crumble over the rhubarb and strawberry mixture.
6. Bake for 30 to 35 minutes, or until the top is slightly golden and the fruit is bubbling.
7. Serve warm, with a scoop of ice cream (if desired).

Note: The crisp will keep in an airtight container stored in the refrigerator for up to three days.