



STRAWBERRY RHUBARB CRISP

Directions

- Preheat oven to 350 °F
- Start making the fruit filling then the crumble

Fruit Filling

- 5 cups strawberries washed & cut into eighths
- 2 cups rhubarb thinly sliced
- 1/2 tsp ground cinnamon
- 1 tbsp of brown sugar
- 1 tbsp of lemon juice
- Mix these ingredients in a bowl
- Place these ingredients in a greased 9 x 13 inch rectangular glass baking dish

Make the Crumble

- 2 cups old-fashioned oats
- 1 cup oats/chia/flax flour (blend gluten free oats with 1 tbsp of chia & 1 tbsp of flaxseeds in vitamix dry blender)
- 1 tsp ground cinnamon
- 1/4 cup brown sugar
- 1/2 cup cold butter shredded or coconut butter evenly dispersed
- Mix the dry ingredients first in the bowl, then mix in shredded butter & pour over the fruit filling evenly. Press the crumble in between the fruit mixture.
- Bake until golden brown & sides are bubbling, about 40 minutes.
- Let it rest for 30 minutes before serving.
- Deliciously served with coconut whipped cream or vanilla bean ice cream.



PREP TIME: 25 MINUTES
COOK TIME: 40 MINUTES
TOTAL TIME: 65 MINUTES

Enjoy