

# Strawberry Rhubarb Crisp with Pecan Topping



## Ingredients:

1 pound or 4 cups of rhubarb cut into  $\frac{1}{2}$ " pieces

4 cups of strawberries cut in half

$\frac{1}{2}$  cup sugar

1 tablespoon cornstarch

## For the Pecan Topping:

1  $\frac{1}{2}$  cups flour

1 cup old-fashioned rolled oats

1 cup brown sugar

1 cup or 2 sticks butter at room temperature

1 cup coarsely chopped pecans

\*Place the flour, oats and brown sugar in a bowl. Mix. Add the butter in small chunks and mix with your hands or a pastry blender. Small moist chunks will form. Mix in pecans.

1. Preheat oven to 400°F
2. Prepare the Pecan Topping (recipe above)
3. Combine the rhubarb, strawberries, sugar and cornstarch in a bowl. Mix and transfer to a 13 x 9 baking dish. Crumble Pecan Topping over the fruit mixture.
4. Bake in oven for 35-40 minutes or until the topping is golden brown and bubbling.
5. Cool and serve.

\*Recipe adapted from: Smith & Hawken Gardeners' Community Cookbook