



Strawberry Rhubarb Crisp

Servings: 6

For the filling:

- * 1 lb rhubarb, medium dice
- * 1 lb fresh strawberries, thinly sliced
- * 1/3-1/2 cup sugar (preferably unrefined natural cane sugar or sucanat)
- * 1/2 vanilla bean, split and scraped
- * Zest and juice of 1 orange

Streusel topping:

- * 1/2 cup whole wheat pastry flour
- * 1/2 cup brown sugar, packed
- * 1/2 cup sugar (preferably unrefined natural cane sugar or sucanat)
- * 1 cup oatmeal
- * 1/2 cup non hydrogenated butter substitute, very cold and cut into small pieces
- * 1/4 tsp cinnamon
- * 1/2 pinch nutmeg

1. Preheat oven to 375 degrees.
2. In small bowl, mix together flour, cinnamon, nutmeg and oatmeal. Using hands or a pastry blender, add cold butter substitute- incorporating quickly until blended and looks like coarse crumbs. Set aside.
3. Place all of the filling ingredients to a sauce pan and bring to a simmer. Simmer for 5 minutes and let cool slightly. Pour filling into individual ramekins, a pie plate or glass baking dish.
4. Sprinkle with streusel topping. Bake for 25-35 minutes, or until lightly browned and bubbly.
5. Serve with a dollop of plain yogurt and enjoy!

*** The streusel recipe makes more than needed for the crisp recipe. Place in freezer bag, label and use as a quick topping for fruit crisp, mix with dried fruit for baked apples or sprinkle on muffins.