



# Noreen's Kitchen Strawberry Rhubarb Crisp

## Ingredients

### Filling

1 cup and 1 pint of strawberries quartered  
3 ½ to 4 cups rhubarb (this is what I had  
leftover from the jam)  
1 cup sugar  
¼ cup cornstarch

### Topping

1 cup whole wheat flour  
1 cup old fashioned oats  
1 cup packed brown sugar  
¼ teaspoon salt  
1 stick (1/2 cup) butter, cubed

## Step by Step Instructions

Preheat oven to 325 degrees.

In a 9 x 13 baking dish place strawberries, rhubarb, sugar and cornstarch, toss to combine.

In a large bowl, add in flour, oats, brown sugar, salt and butter, blend with a pastry blender or your hands until the mixture resembles small peas, or course crumbs.

Place topping over fruit mixture, spreading evenly.

Bake for 45 to 60 minutes or until the fruit is thick and bubbly and the topping is golden brown.

Remove from oven and allow to cool slightly before serving.

Serve with vanilla ice cream, whipped cream or just by itself. Anyway you serve it you are going to love it!

**Enjoy!**