



[Strawberry Rhubarb Crisp Recipe](#)

Recipe found on AnnsEntitledLife.com

Strawberry Rhubarb Crisp Ingredients:

- 1 1/3 cups Flour, divided
- 1 cup packed Brown Sugar
- 3/4 lb Butter, sliced
- 1 cup Granola (or rolled oats)
- 1 cup White Sugar
- 4 cups Strawberries, hulled and sliced
- 3 cups Rhubarb, diced

Strawberry Rhubarb Crisp Directions:

- Preheat oven to 375°.
- Lightly spray a 13" x 9" baking dish with nonstick spray. Set aside.
- In a large bowl combine granola (or oats), butter, brown sugar and 1 cup flour until crumbly. A pastry cutter (blender) works well for this task. Set aside.
- In a separate bowl, combine hulled and sliced strawberries, diced rhubarb, white sugar and 1/3 cup flour together. Mix well by folding until the strawberries and rhubarb are completely coated.
- Spread fruit mixture in the prepared baking dish.
- Top fruit mixture with granola (or oats) crumbles.
- Bake for 45 minutes in preheated 375° oven.
- Serve warm or old, plain or topped with vanilla ice cream or real whipped cream.
- Refrigerate leftovers.

Makes 8-10 servings Strawberry Rhubarb Crisp