



[Strawberry Rhubarb Crisp](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook time: 35 minutes

Servings: 12

Strawberry Rhubarb Crisp Ingredients:

- 3 cups fresh Rhubarb, diced
- 4 cups fresh Strawberries, sliced
- 1 cup Sugar
- 1¼ tsp Cinnamon, divided
- 1 1/3 cups Flour, divided
- 1 cup plus 1 TBSP Brown Sugar, divided
- 1 cup Muesli
- ½ tsp Pumpkin Pie Spice
- 1 stick melted Butter

Strawberry Rhubarb Crisp Directions:

- Preheat oven to 350°
- In a large bowl, combine Rhubarb, Strawberries, 1 cup Sugar, 1/3 cup Flour and 1 teaspoon Cinnamon.
- Place mixture into a lightly greased 13"x9" pan.
- Sprinkle mixture with 1 tablespoon Brown Sugar.
- In a medium sized bowl, combine 1 cup Flour, 1 cup Brown Sugar, ¼ tsp Cinnamon, 1 cup Muesli and ½ teaspoon Pumpkin Pie Spice.
- Add melted Butter, and blend well.
- Sprinkle over the top of the Strawberry Rhubarb mixture in the 13"x9" pan.
- Bake at 350° for 34-40 minutes.