

RECIPE

Strawberry Rhubarb Crisp

SEASON: **Spring**

MAKES: ABOUT **10** MINI-CRISPS

You will need: 10 silicone baking cups or a muffin tin and paper baking cups

INGREDIENTS

Note: Use organics whenever possible.

Filling

- 1 large stalk rhubarb (about 1¾ cups chopped)
- 2 tablespoons finely granulated sugar
- ¾ pound organic strawberries (about 20 berries)

Topping

- ⅓ cup all-purpose flour
- ⅓ cup rolled oats
- ¼ teaspoon ground cinnamon
- Pinch of kosher salt
- ¼ cup packed brown sugar
- 3 tablespoons butter

PREPARATION

1. Preheat oven to 400°F.
2. Wash and dry produce.
3. For the filling, slice each stalk of rhubarb lengthwise into 4 pieces. Slice each piece again, lengthwise. You will have 8 long thin slices. Cut each slice in half to make batons, and dice each baton into ½-inch pieces. Place in a large mixing bowl.

4. Add the white sugar to rhubarb and mix thoroughly. There should not be any sugar left at the bottom of the bowl.
5. Slice off the top of each strawberry. Slice the fruit in half. With flat-side down, slice each half into quarters. Add the strawberries to rhubarb, mix well, and set aside.
6. For the topping, in a medium bowl, combine the flour, oats, cinnamon, and salt. To “pack” the brown sugar, measure sugar into ¼ cup measure, then use a clean hand to gently push the sugar down into the measuring cup. Add a little more brown sugar and push down again, until the sugar is level with the top of the measuring cup. Add brown sugar to bowl with topping and mix with a wooden spoon until well combined.
7. Cut butter into small (¼-inch or smaller) pieces and add to flour mixture. Using clean hands, massage the mixture until the butter is well combined, and the topping comes together like a loose dough.
8. Fill baking cups with 2 heaping tablespoons filling and cover with 1 heaping tablespoon topping. Place cups on baking sheet or into muffin tin.
9. Bake for 15 to 20 minutes, or until rhubarb is tender and top is golden brown. Remove sheet from oven and immediately remove crisps from baking sheet.

Allow to cool 3 to 4 minutes before serving.

VARIATION

This quantity will fill one 9-inch pie dish. Cook in the middle rack of the oven for 25 to 30 minutes, or until top is golden brown.