

Strawberry and Rhubarb Crumble

Recipe #3

July 2014

Ingredients:

¾ cup Flour

2/3 cup plus ½ cup sugar

Large pinch of salt

6 Tablespoons chilled unsalted butter, cut into ½ inch cubes

½ cup old-fashioned oats

1 teaspoon vanilla

1 pound strawberries, cut in half (about 4 cups)

12 ounces rhubarb (preferably bright red), ends trimmed, cut crosswise into ½ inch slices

Optional: ½ cup toasted hazelnuts

Directions:

Combine flour, 2/3 cup sugar and salt in medium bowl; whisk to blend. Add butter. Rub in with fingertips until mixture sticks together in clumps. Mix in oats and nuts (optional). Cover and chill.



Preheat oven to 375 degrees. Butter 11 X 7 inch glass baking dish. Place ½ cup sugar in a large bowl, add vanilla and stir. Add strawberries and rhubarb to sugar in bowl. Toss to coat well. Transfer fruit to prepared baking dish. Sprinkle oat topping over filling.

Bake crumble until filling bubbles thickly and topping is crisp, about 45 minutes. Let cool 15 minutes. Can serve with ice cream or whipping cream.