THE J.M. SMUCKER Co

Strawberry Rhubarb Crisp

Prep Time	Cook Time	Serves	Difficulty
15 mins	40 mins	6	N/A

Ingredients

- **Crisp Topping:**
- 3/4 cup Robin Hood® Oats

  Robin Hood® Quick Oats

- 1/3 cup Robin Hood® Original All Purpose Flour

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- 1/3 cup packed brown sugar
- 1/4 cup butter
- **Strawberry Rhubarb:**
- 2 1/2 cups diced rhubarb
- 2 1/2 cups halved strawberries
- 3/4 cup sugar
- 1 tbsp lemon juice
- 1/2 tsp cinnamon

Directions

Step 1:

Preheat oven to 375°F (190°C).

Step 3:

Combine oats, flour and brown sugar in a large mixing bowl. Cut in butter with pastry blender or two knives until mixture is crumbly.

Step 4:

Mix rhubarb, strawberries, sugar, lemon juice and cinnamon in a large bowl.

Step 5:

Sprinkle crisp topping evenly over fruit.

Step 6:

Bake in preheated oven for 35 to 40 minutes, or until fruit is tender. Serve warm or cold with plain or whipped cream or ice cream.

Step 7:

Toss well to coat fruit. Place in a greased 1 1/2 qt (1.5 L) casserole.

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