

# Strawberry Rhubarb Crisp

*serves 10-12*

## Ingredients

### {Filling}

- 1½ pounds sliced rhubarb
- 1½ pounds sliced strawberries
- 1½ cups sugar
- ¼ cup flour

### {Topping}

- 1 cup oatmeal
- ½ cup flour
- 8 tablespoons unsalted butter
- ¼ cup sugar
- ¼ cup brown sugar
- ½ teaspoon cinnamon



## Instructions

preheat oven to 400° F

1. Line a rimmed baking sheet with parchment paper. Arrange ramekin dishes on the baking sheet.
2. In a large bowl combine the filling ingredients and portion it out into the ramekin dishes (or one 9-by-13 inch baking dish).
3. In a medium size bowl mix the topping ingredients together until crumbly then sprinkle it over the filling.
4. Bake until filling is tender and topping is golden, 35-40 minutes. Serve warm or at room temperature with a scoop of ice cream {optional}.