

STRAWBERRY – RHUBARB CRISP

Preparation time: 15 minutes

Baking time: 35-40 minutes

Yield: about 6 servings

An easy cobbler with a very crunchy top. Use the smaller amount of sugar if you like it tart. It would be a good idea to have some vanilla ice cream on hand, since you might decide that you can't bear not to have this dessert à la mode.

2 lbs. fresh rhubarb, cut into 1-inch chunks

3 – 4 cups sliced strawberries

$\frac{1}{3}$ to $\frac{1}{2}$ cup white sugar or Sucanat

1 $\frac{1}{4}$ cups rolled oats

1 cup flour

$\frac{1}{4}$ cup brown sugar

$\frac{3}{4}$ tsp. cinnamon

a dash or two of both allspice and nutmeg

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ cup melted butter



- 1) Preheat oven to 375°F.
- 2) Combine the rhubarb and strawberries in a 9 – inch square pan. Sprinkle with white sugar.
- 3) Mix together the remaining ingredients in a medium-sized bowl. Distribute over the top of the fruit and pat firmly into place.
- 4) Bake uncovered for 35 to 40 minutes, or until the top is crisp and lightly browned and the fruit is bubbling around the edges. Serve hot, warm, or at room temperature, plain or à la mode.

(from *The New Moosewood Cookbook*, by Mollie Katzen)