



Strawberry Rhubarb Crisp

Ingredients:

- 3/4 cup sugar
- 3 tablespoons cornstarch
- 3 cups sliced fresh rhubarb or frozen rhubarb, thawed
- 2 cups sliced peeled apples or sliced strawberries
- 1 cup quick-cooking or old-fashioned oats
- 1/2 cup packed brown sugar
- 1/2 cup butter, melted
- 1/3 cup all-purpose flour
- 1 teaspoon ground cinnamon
- Vanilla ice cream, optional

Directions:

1. In a large bowl, combine sugar and cornstarch.
2. Add rhubarb and apples or strawberries; toss to coat. Spoon into an 8-in. square baking dish.
3. In a small bowl, combine the oats, brown sugar, butter, flour and cinnamon until the mixture resembles coarse crumbs. Sprinkle over fruit.
4. Bake at 350 deg for 45 minutes or until bubbly and fruit is tender. Serve warm with ice cream if desired.