



# Strawberry Rhubarb Crisp

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Servings: 6 servings

Protein: 1.13g for 1/6 Crisp (approximately 145g weight)

Calories: 327 for 1/6 Crisp (Approximately 145 g weight)

## Ingredients:

### Streusel Topping:

- 105 Cook For Love Baking Mix (Can be found at <https://cookforlove.org>)
- 8 Tbsp. cold butter, cubed
- 1 tsp. cinnamon
- 70g brown sugar

### Filling:

- 165g diced rhubarb
- 380g sliced strawberries
- 70g brown sugar
- 15g cornstarch
- 1 tsp. vanilla
- 1/4 tsp. salt

## Directions

For the Topping:

1. Combine baking mix, cinnamon and brown sugar in food processor. Add cubed butter to food processor and pulse until mix resembles coarse crumbs. Set aside.

For the Filling:

1. Preheat oven to 350 degrees Fahrenheit. Lightly spray an 8x8 or 9x9 baking pan with cooking spray.
2. In a medium bowl combining rhubarb, strawberries, brown sugar, cornstarch, vanilla and salt. Toss lightly until well coated.
3. Pour filling in prepared baking pan. Top with streusel topping and spread evenly over the top. Bake in preheated oven for 35 to 40 minutes, until topping is browned and crisp. Allow to cool about 10 minutes, then serve warm. Can serve with a scoop of non-dairy ice cream!