

Strawberry Rhubarb Crisp

2-3 stalks fresh rhubarb, 1-inch diced
2 cups fresh strawberries, hulled and halved or quartered, if large
1/3 cup granulated sugar
1/2 teaspoon grated orange zest
2 tablespoon cornstarch
1/4 cup freshly squeezed orange juice
2/3 Cup brown sugar
1/2 Cup flour
1/2 Cup Oats
1/4 Cup butter, melted
3/4 teaspoon cinnamon

Preheat the oven to 350 degrees F.

For the fruit, toss the rhubarb, strawberries, 1/3 cup of the granulated sugar and the orange zest together in a large bowl. In a measuring cup, dissolve the cornstarch in the orange juice and then mix it into the fruit. Pour the mixture into an 8 inch baking dish.

In a small bowl combine brown sugar, flour, oats, melted butter and cinnamon. Sprinkle the topping over the fruit, covering it completely, and bake for 1 hour, until the fruit is bubbling and the topping is golden brown. Serve warm with ice cream or fresh whipped cream.