

## **Strawberry Rhubarb Crisp**

### **Prep time:**

15 minutes

### **Cook time:**

30 minutes

### **Yields:**

9 servings

### **Ingredients:**

For the crisp topping:

- 1 cup oats
  - 1/2 cup whole wheat flour
  - 1 teaspoon cinnamon
  - 3/4 chopped pecans
  - 1/4 cup coconut sugar
  - 1/4 cup coconut oil, melted
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- For the filling:
  - 2 pounds strawberries, hulled and quartered
  - 5 stalks rhubarb, sliced
  - 1/2 cup coconut sugar
  - 1/2 teaspoon vanilla extract
  - 2 tablespoons whole wheat flour

**Directions:**

1. Make the topping: In a medium bowl, whisk together oats, flour, cinnamon, pecans, coconut sugar and coconut oil; set aside.
2. Preheat oven to 375 degrees F. Grease a 9x9 inch baking pan with coconut oil (or generously coat with cooking spray).
3. In a large bowl, add coconut sugar, vanilla, strawberries, rhubarb and flour; toss a few times to evenly coat the fruit with the sugar and flour. Pour into prepared pan and evenly sprinkle the topping over the fruit.
4. Bake for 30-35 minutes until the filling begins to bubble and the top is golden brown. Cool for 10-15 minutes before serving.

Chef Mat Shalenko

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