



FARM FRESH STRAWBERRY RHUBARB CRISP

- 2 cups fresh rhubarb, cut into 1/2 inch dice
- 2 cups fresh strawberries, hulled and halved or quartered
- 2/3 cup granulated sugar
- 1 teaspoons grated orange zest
- 1/2 Tablespoon cornstarch
- 1/4 cup orange juice
- 1/2 cup all purpose flour
- 1/4 cup light brown sugar
- 2 Tablespoons granulated sugar
- 1/4 teaspoon salt
- 1/2 cup old fashioned rolled oats
- 1/2 cup chopped walnuts
- 6 Tablespoons unsalted butter, cut into chunks

Preheat oven to 350

In a bowl, stir first four ingredients together.

Dissolve cornstarch with orange juice. Mix into the fruit. Pour into lightly greased 9-1/2 inch ruffled pie dish. Place cookie sheet under pan if desired.

For topping: In mixing bowl, combine flour, brown sugar, granulated sugar, salt, oats, and walnuts. Add butter; with a pastry cutter or your hands, mix dough until crumbs form. Sprinkle over the fruit; cover completely. Bake in 350 F degree oven until golden brown, about 50 minutes. Serve warm or room temperature. Delicious with vanilla ice cream or a dollop of whipped cream. Garnish with a fresh strawberry. Serves: 4 to 6

Recipe inspired by: Tracy Cooley from Cooley Family Farm. Inc. She makes her topping in the mixer. Mix only until crumbs form. For a larger group: double the recipe and bake in a larger pan for 1 hour or golden brown. Her daughter loves this dessert.

About the Recipe: Celebrate spring with this fresh farm rhubarb strawberry dessert, which is topped with crunchy walnut oat crumbs. It is so easy to make, and I love the crisp topping combined with the creamy fruit. This recipe is designed for smaller dessert portions. Make sure you look for those fresh rhubarb stalks at your favorite farmers' market. It's Spring's Best Buy.