

Dessert

Strawberry Rhubarb Crisp

Food Network Magazine - June 2011

Servings: 6

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 25 minutes

5 stalks (4 cups) fresh rhubarb, diced in 1-inch pieces
4 cups fresh strawberries, hulled and halved, if large
1 1/4 cups granulated sugar, divided
1 1/2 teaspoons grated orange zest
1 tablespoon cornstarch
1/2 cup freshly squeezed orange juice
1 cup all-purpose flour
1/2 cup light brown sugar, lightly packed
1/2 teaspoon Kosher salt
1 cup quick-cooking oatmeal (not instant)
12 tablespoons (1.5 sticks) cold unsalted butter, diced
vanilla ice cream (for serving)

Preheat the oven to 350 degrees.

For the fruit, In a large bowl toss the rhubarb, strawberries, 3/4 cup of the granulated sugar and orange zest.

In a measuring cup, dissolve the cornstarch in the orange juice and then mix it into the fruit.

Pour the mixture into an 11x8-inch baking dish and place it on a sheet pan lined with parchment paper.

For the topping, in the bowl of an electric mixer fitted with a paddle attachment, combine the flour, remaining granulated sugar, brown sugar, salt and oatmeal. With the mixer on low speed, add the butter and mix until the dry ingredients are moist and the mixture is in crumbles.

Sprinkle the topping over the fruit mixture in the baking dish, covering it completely.

Bake for 1 hour until the fruit is bubbling and the topping is golden brown.

Serve warm with ice cream.

Per Serving (excluding unknown items): 1943 Calories; 184g Fat (83.5% calories from fat); 5g Protein; 78g Carbohydrate; 3g Dietary Fiber; 496mg Cholesterol; 188mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Fruit; 37 Fat; 3 1/2 Other Carbohydrates.