



Strawberries & Rhubarb

BY RACHELE MCCLUSKEY
OF THE FOODWISE KITCHEN

GATHER THESE THINGS FOR THE FILLING:

1.5 CUPS RHUBARB
6 CUPS STRAWBERRIES
2 TABLESPOONS CANE SUGAR

GATHER THESE THINGS FOR THE CRISP:

1.5 CUPS OATS
1/2 CUP OAT FLOUR
2 TABLESPOONS COCONUT SUGAR
2 TABLESPOONS CANE SUGAR
1 TABLESPOON MAPLE SYRUP
1/4 CUP BUTTER OF CHOICE

FRESH SHAVED NUTMEG, A DASH OF CINNAMON & PINK SLAT

DIRECTIONS:

1. MAKE THE CRUMBLE FIRST BY ADDING ALL INGREDIENTS TOGETHER.
2. PRESS IN COLD BUTTER AND SQUEEZE TO FORM A CRUMBLE.
3. CHILL IN FRIDGE WHILE YOU PREPARE THE FILL.
4. SLICE ABOUT 1/4 INCH THICK RHUBARB AND STRAWBERRY SLICES
5. ADD SLICED FRUIT TO BAKING DISH AND MIX IN CANE SUGAR. +/- DEPENDING ON THE SWEETNESS OF YOUR STRAWBERRIES.
6. ADDING YOUR CHILLED CRUMBLE OVER THE TOP AND BAKE IN A PRE HEATED OVEN AT 350 FOR 45MIN-1HR.

THE CRUMBLE SHOULD START TO GOLDEN AND THE JUICES SHOULD COME UP AROUND THE SIDES OF THE BAKE DISH. COOL TO LET THE JUICES THICKEN