

Strawberries/Rhubard Crisp

Source : Monique's

Type : Pies/Tarts

Origin : US

Category : Dessert

Quantity	Measure	Item
		Serves 8-12
1	Cup	All purpose flour
3/4	C	Oatmeal
1/2	Teaspoon	salt
1/2	Cup	Unsalted butter
1	Cup	brown sugar
		Filling
1	Lbs	Strawberries
1	Lbs	Rhubard
1/4	C	Sugar
1	tbsp	Vanilla extract

Instructions : Preheat oven to 375 degrees F.
Toppings
Combine all dry ingredients into a bowl.
With your fingers work butter into the mixture until crumbly. Set aside.
Place strawberries/rhubard into a baking pan.
Add sugar and the vanilla
Spread the crumb mixture evenly over the fruit
Bake for 30 minutes. Let stand for 20 minutes before serving.