

# STRAWBERRY RHUBARB CRUMBLE



**SERVES:**

**4-6**

**PREP TIME:**

**10M**

**COOK TIME:**

**40M**

**VEGETARIAN**

## INGREDIENTS:

*Strawberry Rhubarb Filling:*

½ Cup Crofter's Organic  
Strawberry Premium Fruit  
Spread  
6 Cups Fresh Strawberries  
(sliced)  
3 Cups Fresh Rhubarb  
(sliced)  
3 tbsp Cornstarch

*Crumble Topping:*

1 Cup Flour  
¾ Cup Rolled Oats  
½ Cup Brown Sugar  
¼ Tsp Salt  
½ Cup Cold Butter (cut into  
chunks)

*Garnish:*

Vanilla Ice Cream

## DIRECTIONS:

1. Begin by preheating the oven to 375°F and lightly coat a 9"x13" baking dish with butter or nonstick spray. Set aside.
2. In a medium sized bowl, combine all of the strawberry rhubarb filling ingredients and gently mix together using a spatula. Transfer the strawberry rhubarb filling to the prepared baking dish.
3. In another medium sized mixing bowl, combine the flour, rolled oats, brown sugar and salt. Mix together well and then add in the cold butter. Use a fork or your hands to combine the butter until you have a crumbly mixture with coarse crumbs.
4. Lightly sprinkle the crumble topping over the strawberry rhubarb filling and place in the oven. Bake for about 35-40 minutes, until the crisp is bubbling and the crumble topping turns a golden brown. When crumble is finished baking, serve immediately with a scoop of vanilla ice cream. Enjoy!