

# STRAWBERRY RHUBARB CRUMBLE

Baked Goods, Dessert, American, Vegetarian, Vegan

Prep. Time: 30 min. Cook Time: 40 Serves: 6-8

## Ingredients:

### FILLING:

3 c. diced rhubarb  
3 c. diced strawberries  
2/3 c. brown sugar  
3 T. corn starch  
2 t. lemon juice  
1 t. vanilla

### TOPPING:

1 c. brown sugar  
1 c. flour  
1 c. oats  
1/4 t. each baking powder, baking soda, salt  
1/2 c. melted vegan butter



## Instructions:

### FILLING:

1. In a bowl, mix the rhubarb with 1/3 cup of brown sugar and let stand for 15 minutes, stirring occasionally.
2. In another bowl, mix the strawberries with the remaining 1/3 cup sugar and let stand for 10 minutes, stirring occasionally.
3. Transfer the rhubarb to the strawberries. Add the cornstarch, lemon juice and vanilla to the fruit and stir well. Transfer the mixture to a 9-by-13-inch glass baking dish. I used my smaller, but deeper, oblong glass dish.

### TOPPING:

1. Combine all dry ingredients.
2. Mix in melted butter. Will be crumbly.
3. Spread over filling.
4. Cook at 350 degrees for 30-35 minutes.
5. Let cool for 10 minutes before serving with vegan whipped cream, whipped cream, ice cream, etc.