

Strawberry and Rhubarb Crisp

Prep time

10 mins

Cook time

35 mins

Total time

45 mins

Strawberry & Rhubarb Crisp recipe is warm, vibrant red fruit beneath a crunchy oat & brown sugar streusel topping. This strawberry & rhubarb crisp is one of the easiest summer desserts I know!

Author: Ashley

Recipe type: Dessert

Cuisine: Southern

Serves: 8-10

Ingredients

- 1 pound (about 4 cups) rhubarb, cleaned, trimmed and cut into ½ inch pieces
- 1 pound (about 4 cups) strawberries, hulled and quartered
- 1 cup granulated sugar
- ⅓ cup all-purpose flour
- 3 teaspoons lemon juice
- 1.5 teaspoons vanilla extract

Topping:

- 1 ½ cups packed light brown sugar
- 1 cup all-purpose flour
- 1 cup quick-cooking oats (don't use old-fashioned, rolled)
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- ½ cup walnuts or pecans, chopped (optional)
- ½ cup unsalted butter, melted
- Vanilla ice cream for serving (optional)

Instructions

1. Preheat oven to 350 degrees F
2. Spray 13x9 baking [dish](#) with non-stick cooking spray; set aside
3. In a large [mixing bowl](#), add chopped rhubarb and strawberries; mix to combine
4. Add sugar, flour, lemon juice, and vanilla extract and mix to fully combine
5. Pour all into your greased baking dish.
6. In a medium mixing bowl, mix together brown sugar, flour, oats, cinnamon, nutmeg, and nuts of your choice (if using)
7. Melt the butter in a microwave-safe bowl and stir into the rest of the topping ingredients until well-combined and crumbly
8. Sprinkle topping on top of the fruit that is already in the pan
9. Bake for 35-40 minutes or until golden brown and fruit is bubbly
10. Cool for 5-10 minutes before serving. Serve with vanilla ice cream (optional, but a great idea!). Enjoy!

Recipe by Wishes and Dishes at <https://wishesndishes.com/strawberry-rhubarb-crisp/>