

rhubarb & strawberry crisp

Filling:

5 to 6 stalks of rhubarb, cut into ½ inch pieces 3 to 4 cups of strawberries, hulled and sliced 1/3 cup of honey 2 tablespoons flour

Topping:

1 cup rolled oats ½ cup flour ⅓ cup lightly packed brown sugar 3 tablespoons plain Greek yogurt 4 tablespoons butter, melted



- **1.** Preheat the oven to 350° F.
 - 2. Filling: In a 9 inch square baking dish, mix together the strawberries, rhubarb, honey and flour.
 - **3. Topping:** In a medium mixing bowl, stir together the oats, flour and brown sugar. Mix in the Greek yogurt and melted butter until well combined.
 - **4.** Spoon the oat mixture over the rhubarb-strawberry filling in an even layer. Do not pack it down.
 - 5. Bake for 50 to 55 minutes, or until the filling is bubbling around the edges and the topping is lightly browned. Let cool for 5 to 10 minutes before serving. Serve with vanilla yogurt!

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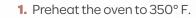
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