



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

½ 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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