



Cut at the line for a 4x6 Recipe Card

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Rhubarb And Strawberry Crumble

(Berries)

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Ingredients:

- Topping:
 - 3/4 cup pecan halves, toasted (175 ml)
 - 1 1/2 cups flour (375 ml)
 - 1/2 firmly packed brown sugar (125 ml)
 - 1 1/2 tsp. grated orange zest (7ml)
 - 1/4 tsp. nutmeg (1 ml)
- 1/2 cup butter, softened (125 ml)
- Filling:
 - 4 cups 1 inch (2.5 cm) pieces of rhubarb (1 L)
 - 2 cups sliced strawberries (500 ml)
 - 3 tbsp. flour (45 ml)
 - 1/2 cup sugar (125 ml)

Directions:

A classic pair in a classic dessert. To make topping: Preheat oven to 350°F. Spread pecans on a baking sheet and place in oven for 5-7 mins, or until lightly toasted. Remove & let cool. Coarsely chop nuts & set aside. Stir together flour, brown sugar, orange zest and nutmeg. Add the flour mixture to the softened butter & mix with a fork to form a crumbly mixture; add pecans & stir into mixture until evenly distributed. To make filling: Place cut fruit in an 8 X 11 inch (20 X 33.5 cm) casserole or shallow baking dish; add flour & sugar & toss until well mixed. Sprinkle with topping and bake at 375 degrees F (180 degrees C) for 35-40 minutes or until top is golden. Cool for 10 min & serve with vanilla ice cream. Serves 8.