

Strawberry Rhubarb Crisp

This strawberry rhubarb crisp has a sweet and tart layer of soft fruit with a crispy oat topping. This dessert is perfect for those who wonder what to do with that big rhubarb plant in the garden. This recipe is your answer — it will have you coming back for more!

Prep Time: 15 mins

Cook Time: 45 mins

Total Time: 1 hr

Servings: 12

Yield: 1 (9x13-inch) crisp

Ingredients

Fruit Layer:

- 3 cups sliced fresh strawberries
- 3 cups diced rhubarb
- 1 cup white sugar
- 3 tablespoons all-purpose flour

Crunch Topping:

- 1 ½ cups all-purpose flour
- 1 cup packed brown sugar
- 1 cup rolled oats
- 1 cup butter

Directions

1. Gather all ingredients.
2. Preheat the oven to 375 degrees F (190 degrees C).
3. To make the fruit layer: Mix strawberries, rhubarb, white sugar, and flour together in a large bowl. Place the mixture in a 9x13-inch baking dish.
4. To make the crisp topping: Combine 1 ½ cups flour, brown sugar, oats, and butter and mix until crumbly. You may want to use a pastry cutter for this. Sprinkle on top of the rhubarb and strawberry layer.
5. Bake in the preheated oven until crisp and lightly browned, about 45 minutes.
6. Enjoy!

More About This Recipe:

This fruit strawberry rhubarb crisp, complete with a crunchy oat topping, is easy to make and will satisfy any sweet tooth.

Strawberry Rhubarb Crisp Ingredients

Here are the simple ingredients you'll need to make this fresh strawberry rhubarb crisp recipe:

- **Fruit:** Of course, you'll need fresh strawberries and fresh rhubarb.
- **Sugar:** White sugar perfectly balances the tart rhubarb, while brown sugar sweetens the topping.
- **Flour:** All-purpose flour goes into the fruit layer and the topping.
- **Oats:** Use a cup of rolled oats.
- **Butter:** A cup of butter lends richness to the sweet oat topping.

How to Make Strawberry Rhubarb Crisp

You'll find the full, step-by-step recipe above — but here's a brief overview of what you can expect when you make homemade strawberry rhubarb crisp:

1. Make the first layer with fruit, sugar, and flour. Place in the baking dish.
2. Make the topping, then sprinkle it over the fruit layer.
3. Bake in the preheated oven until the topping is crisp and lightly browned.