

## Strawberry Rhubarb Crisp

*This recipe can also be made in individual serving sizes, which is ideal for COVID safety in the classroom. See page two for instructions for teachers working with students.*

Adapted from Tilth Alliance  
Makes 6-8 servings

### Ingredients

2 cups rhubarb  
3 cups strawberries  
1/4 cup sugar  
1 tablespoon corn starch  
1/2 cup flour  
1 cup rolled oats  
1/3 cup brown sugar, packed  
1/4 teaspoon salt  
1/2 teaspoon cinnamon (optional)  
1/2 cup butter (one stick)

### Instructions

Preheat oven to 350°F.

Slice rhubarb stalks into 1/2-inch pieces. Remove stems from strawberries and slice in half. In a medium bowl, mix the rhubarb, strawberries, sugar, and corn starch. Pour mixture into an 8x8 baking dish.

Combine the flour, oats, brown sugar, salt, and cinnamon (if using) in a separate bowl. Melt the butter in a pan on medium heat. Pour over the oat mixture and stir until evenly combined.

Distribute the oat mixture evenly over fruit and place in oven for 35-45 minutes, until bubbling and golden brown. Pull from the oven and let rest about 10 minutes before serving.

### Note:

- To make it gluten free, use a gluten-free flour blend in place of flour and ensure the oats are gluten free. To make it dairy free, use coconut oil or vegan butter in place of butter.



Photo credit: Food Network website

## Personal Strawberry Rhubarb Crisp

*Our preparation instructions ensure that students are not sharing ingredients or utensils that could cause cross contamination.*

Makes 8 individual crisps

### Ingredients

Use the ingredients list from page one, except you will need 1 extra teaspoon of corn starch

### Equipment

- Small mixing bowls and spoons for every student
- Measuring cups and spoons
- Individual ceramic ramekins or small foil pans (note: foil pans may be larger than individual ramekins and may require larger measurements of prepared ingredients, resulting in less than 8 individual crisps)

### Instructions for Teacher Preparation

1. Slice rhubarb stalks into 1/2-inch pieces. Remove stems from strawberries and slice in half.
2. Measure 1/4 cup sliced rhubarb, 1/4 cup of strawberry halves, 1 1/2 teaspoons of sugar, and 1/2 teaspoon of corn starch into each student's mixing bowl.
3. Combine the flour, oats, brown sugar, salt, and cinnamon (if using) in a separate medium bowl. Melt the butter in a pan on medium heat. Pour butter over the oat mixture and stir until evenly combined.
4. Preheat oven to 350°F.

### Instructions for Cooking with Students

1. Provide each student with their bowl of fruit, sugar, and corn starch. Have them mix the ingredients together with a spoon.
2. Provide each student with an individual ramekin or small foil pan. Have students transfer their fruit mixture into their individual baking dish. Measure out 1/4 cup of the oat mixture and pour it onto each students' baking dish. Have students spread the oat mixture evenly over their fruit.



Photo credit: The Wimpy Vegetarian website

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3. Teachers should place the individual baking dishes on a sheet pan and bake in the oven for 20-25 minutes, until bubbling and the oat crumb top is golden brown. Remove from oven and let rest at least 10 minutes before serving

**Note:**

- To make it gluten free, use a gluten-free flour blend in place of flour and ensure the oats are gluten free. To make it dairy free, use coconut oil or vegan butter in place of butter.
- Rhubarb leaves are not edible because they contain a toxin called oxalic acid, but the stalks are safe to eat raw or cooked.