

Strawberry Rhubarb Crisp

A gluten-free summer staple.



INGREDIENTS:

1 cup oats
1/2 cup oat flour, plus 2 tablespoons for filling
1 teaspoon of cinnamon
3/4 cup chopped pecans
3/4 cup sugar
1/4 cup melted coconut oil or butter
2 pounds quartered strawberries
5 stalks of rhubarb, cubed
1/2 teaspoon vanilla extract
2 seeds from one vanilla bean

DIRECTIONS:

1. Whisk together oats, oat flour, cinnamon, pecans, 1/4 cup of sugar, and coconut oil/butter in a medium bowl; set aside.
2. Preheat oven to 375 degrees. Grease a 9x9 baking pan with coconut oil or cooking spray.
3. In a large bowl, add 1/2 cup sugar, vanilla bean, strawberries, rhubarb, and oat flour. Toss a few times to evenly coat the fruit with the sugar and flour.
4. Pour the mixture into the prepared pan and evenly sprinkle the oat mixture over the fruit.
5. Bake for 30-35 minutes until the filling begins to bubble and the top is golden brown. Cool for 10-15 minutes before serving.

ambitiouskitchen.com



Innovating primary care, leading as a Patient-Centered Medical Home.