



Grain-Free Strawberry Rhubarb Crisp

Gluten-Free, Grain-Free, Nut-Free

Ingredients

Filling

- 3 cups strawberries, washed and quartered
- 2 cups rhubarb, washed and sliced thinly
- 3 Tablespoons tapioca flour
- ¼ cup maple sugar (or coconut sugar)
- 2 teaspoons orange juice
- 2 teaspoons orange zest

Crumble

- ⅔ cup [Otto's Naturals - Cassava Flour](#)
- ¼ cup maple sugar (or coconut sugar)
- 6 Tablespoons cold butter, cubed
- ¼ teaspoon ground cinnamon

Instructions

1. Preheat oven to 350°F.
2. In a medium-sized bowl, combine all of the filling ingredients. Pour into an ungreased 8x8-inch glass baking pan.
3. Add all of the crumble ingredients to a food processor and pulse until a coarse crumble forms. Sprinkle half of the crumble over the filling.
4. Bake for about 20 minutes. Remove from the oven and add the remaining crumble. If desired, sprinkle on 2 Tablespoons of orange juice.
5. Bake for 10-15 more minutes until the filling is juicy and bubbly. The crisp should be golden brown.
6. Remove from the oven and serve warm or enjoy cold!