

Strawberry-Rhubarb Crisp

From the blog For Love of the Table

Topping:

1 c. plus 2 T. (225g) light or golden brown sugar
1 c. all-purpose flour
1/2 t. salt
9 T. cold unsalted butter, sliced 1/4-inch thick
1 c. quick oats

Combine the sugar, flour and salt in the bowl of the food processor fitted with the steel blade. Process until homogenous. Add the butter and process until the mixture looks like clumpy, damp sand. Transfer to a bowl and toss in the oats. Chill until cold. (If the topping isn't cold, the baked topping will tend to be soft and greasy rather than crunchy and light.)

Filling:

2 T. all-purpose flour
1/3 c. sugar (see note)
1/4 t. salt
6 c. diced (3/4-inch pieces) rhubarb—1 1/2 lbs. trimmed weight
2 c. hulled and quartered (or halved, depending on their size) strawberries
2 T. water

Stir together the flour, sugar and salt in a small bowl; set aside. In a large bowl, toss the rhubarb with the water. Add the dry ingredients and toss until well combined. Spread the mixture in a buttered 2.5- to 3-quart oval gratin or a 13x9-inch baking dish. Scatter the strawberries over the rhubarb and spread the topping over all. The topping should generously cover the fruit. Bake in a 375° to 400° oven until the topping is golden and crisp and the fruit is bubbling around the edges (with the occasional bubble seen in the center)—about 35 to 45 minutes.

For eight individual crisps, butter 8 shallow 1 cup capacity baking dishes. Divide the rhubarb (about 3/4 c. per dish) among the dishes. Divide the strawberries over all (about 1/4 cup per portion). Top each with 2/3 cup (70 grams) of the chilled streusel, carefully spreading to fully cover each. Transfer to a baking sheet and bake in a 400° to 425° oven until the topping is golden and crisp and the fruit is bubbling around the edges—about 20 to 30 minutes. (When building individual crisps, they will seem very full—probably too full—but as you can see from the pictures below, the contents of the dish shrink considerably in the oven. If you don't fill the dishes generously, the portions will end up looking very meager.)

Cool slightly and serve warm with ice cream or whipped cream.

Note: This is the correct amount of sugar. There is plenty of sugar in the topping to sweeten the rhubarb just enough.

(Filling adapted from [Farmhouse Cookbook by Susan Herrmann Loomis](#))

<https://www.forloveofthetable.com/2012/05/strawberry-rhubarb-crisp-with-orange.html>

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