



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Strawberry Rhubarb Crisp with Walnut Crumb Topping –**

#### **For Fruit:**

**1 ½ pounds of rhubarb, leaves trimmed, stalks only, cut into  $\frac{3}{4}$  inch pieces (about 3 cups)**

**1 pint of fresh strawberries hulled and quartered.**

**$\frac{1}{2}$  cup of sugar**

**2 tsp. flour**

**1 tsp. of lemon zest, freshly grated**

#### **For Topping:**

**$\frac{1}{4}$  cup unsalted butter, melted and cooled**

**$\frac{1}{2}$  cup all-purpose flour**

**$\frac{1}{3}$  cup firmly packed light brown sugar**

**1 ½ tsp. cinnamon**

**Pinch of salt**

**$\frac{2}{3}$  cup of chopped walnuts**

**1. Preheat oven to 350 degrees. In a medium bowl, combine the rhubarb, strawberries, sugar and lemon zest. Transfer to a buttered 8-inch baking dish.**

**2. For the topping, combine flour, sugar, cinnamon and walnuts, pour in melted butter and toss to combine, tumble over fruit mixture. Bake until fruit is bubbling and topping is browned. Serve with whipped cream or vanilla ice cream.**

***Credit: Real Simple***