

Rhubarb-Strawberry Crunch

Ingredients

- 1 cup white sugar
- 3 tablespoons all-purpose flour
- 3 cups sliced fresh strawberries
- 3 cups diced rhubarb
- 1 1/2 cups all-purpose flour
- 1 cup packed brown sugar
- 1 cup butter
- 1 cup rolled oats



Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, mix white sugar, 3 tablespoons flour, strawberries, and rhubarb. Place the mixture in a 9x13 inch-baking dish.
3. Mix 1 1/2 cups flour, brown sugar, butter, and oats until crumbly. You may want to use a pastry blender for this. Crumble on top of the rhubarb and strawberry mixture.
4. Bake 45 minutes in the preheated oven, or until crisp and lightly browned.