

Recipe Name    **Healthy Strawberry Rhubarb Crisp**

## Ingredients:

3 cups organic strawberries, trimmed and halved

3 cups rhubarb, cleaned and cut into 1/2" slices

2 Tbsp. Arrowroot powder (can be substituted with organic cornstarch)

1 tsp. vanilla extract

1/4 cup [Lakanto](#) monk fruit sweetener

## Topping:

3/4 cup gluten free rolled oats

3/4 cup almond flour

1/4 cup + 2 Tbsp. coconut sugar

1/2 tsp. cinnamon

1/4 tsp. salt

6 Tbsp. vegan butter (I like Miyoko's), cut into 1/2" pieces

## Directions:

- Preheat oven to 350 degrees
- Add the strawberries and rhubarb to a large mixing bowl. Toss with arrowroot powder, sweetener, and vanilla extract. Set aside.
- Combine all topping ingredients, using hands to combine until butter is in small pea sized clumps and all is well combined.
- Pour the fruit mixture into an 8x8" baking dish, evening it out. Top with all of the crumble topping, ensuring that all the fruit is covered. Place baking dish on a rimmed baking sheet to ensure that any spillage does not get into the oven.
- Bake for 45-50 minutes. Remove from oven and allow to cool for at least 15 minutes before serving. Top with vanilla ice cream (I like Nada Moo - dairy free), whipped



# RECIPE

topping (coconut cream makes a great whipped dairy free whipped topping) or just enjoy as is!