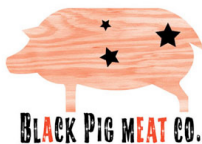


zazu
kitchen + farm



strawberry rhubarb crisp

serves 8

make this for mom! we like to serve it with our hand crafted ginger gelato! or try it with whipped cream with a dash of rosewater.

4 cups rhubarb, diced large
4 cups strawberries, cut in 1/2
1/2 cup sugar
1 tablespoon peeled and grated fresh ginger
1 tablespoon cornstarch
1/2 teaspoon cinnamon
zest and juice of one orange
1 teaspoon vanilla extract

TOPPING:

1 1/2 cups flour
1 1/2 cup oats
1/2 cup brown sugar
1/2 cup sugar
1 teaspoon cinnamon
1/2 teaspoon salt
1 cup butter, softened

Preheat the oven to 375. In a bowl, toss the strawberries & rhubarb, sugar, ginger, cornstarch, cinnamon, orange, and vanilla. Place in baking dish. In another small bowl, combine the flour, oats, sugars, cinnamon, salt, and butter with your fingers until crumbly. Sprinkle strawberries & rhubarb with topping. Bake about 30 minutes, until golden and bubbling.