



## Strawberry-Rhubarb Crisp

Serves 6 – 8

Prep Time: 20 minutes

Cook Time: 1 hour, 15 minutes

*Fresh rhubarb is a harbinger of spring, and is beginning to pop up in the markets. It's worth seeking out to make this stellar seasonal dessert that's just bursting with fruit. Vegan, gluten-free and a breeze to make, the deeply flavorful crust comes together in a snap, relying rolled oats, toasted walnuts and Longève breadless crumbs for superior texture. The crisp is heavenly served warm with a scoop of your favorite vanilla ice cream - but feel free to add a big spoon of yogurt and call it breakfast!*

### Ingredients:

1 pound fresh rhubarb (about 3 large stalks)

1 pound fresh strawberries

1 cup unrefined cane sugar

3 tablespoons cornstarch

½ teaspoon vanilla extract

2 tablespoons vegan butter

½ cup rolled oats

¼ cup Longève Plain Breadless Crumbs

¼ cup all-purpose gluten-free flour

½ cup coconut sugar or brown sugar

1/8 teaspoon sea salt

1/8 teaspoon ground cardamom (optional)

½ cup walnuts, chopped and lightly roasted

½ cup vegan butter

## Method

- Wash rhubarb and cut into  $\frac{1}{4}$  -  $\frac{1}{2}$  inch slices. Wash and stem strawberries and cut into quarters. Combine fruit in a bowl with the sugar, cornstarch, vanilla extract and vegan butter (cut into small pieces).
- Pour fruit mixture into buttered 8 or 9 inch casserole dish or pie plate. Cover with foil and bake in a preheated 375-degree oven for 35 – 45 minutes, or until the mixture is lightly bubbling.
- Prepare the topping while the fruit is cooking: Combine the oats, breadless crumbs, gluten free flour, sugar, salt, cardamom and walnuts in a mixing bowl. Add the vegan butter and work it in with a fork or your fingers until the mixture resembles a soft cookie dough.
- When the fruit is ready, remove from the oven and crumble the dough evenly over the top. Return to the oven and continue to bake for 25 – 30 minutes or until the topping is golden brown.
- Let cool for at least 30 minutes before serving to allow the fruit filling to set. Enjoy warm or room temperature.