



Afton Apple Orchard Recipes
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Strawberry Rhubarb Crunch

Crust

1 C flour
3/4 C oatmeal
1 C brown sugar, packed
1/2 C butter, melted
1 tsp. cinnamon

Filling

2 1/2 C rhubarb, diced
1 1/2 C strawberries
1 C sugar
1 C water
2 tbs. cornstarch
1 tsp. vanilla

Directions

In large bowl combine crust ingredients. Use fork or pastry blender to mix til crumbly. Press one half of crumbs into a 9" square greased or sprayed pan. Layer rhubarb and strawberries over crust. In saucepan combine sugar, water and cornstarch. Cook over medium heat until thick, stirring constantly. Add vanilla. Stir til well blended. Pour over fruit on crust. Top with remaining crumbs. Bake at 350 degrees for 50-60 minutes. Remove from oven. Cool. Cut into squares and serve with ice cream if desired.

*Fresh or frozen strawberries and rhubarb can be used. This desert is less tart than regular rhubarb crisp. If you want more fruit taste, cut back on the sugar in both the crust and filling.