



Chunky Cheery rhubarb

Ingredients

Topping Ingredients

- 1 cup all-purpose flour
- ½ cup packed light brown sugar
- ¾ cup old-fashioned rolled oats
- 2 tablespoons yellow cornmeal
- 2 teaspoons ground cinnamon
- ¼ teaspoon fine sea salt
- 8 tablespoons (1 stick) cold unsalted butter, cut into ½-inch cubes
- 1 tablespoon canola oil

Filling Ingredients

- 2 cups fresh strawberries, hulled and halved
- 4 cups rhubarb, peeled and chopped into 1-inch pieces
- 1¼ cups turbinado sugar (or raw sugar)
- 3 tablespoons all-purpose flour
- 1 tablespoon cornstarch

Instructions

1. Preheat & Prep

Position a rack in the lower third of your oven and preheat to 350°F (175°C). Lightly butter a 9-inch deep-dish pie plate and place it on a parchment-lined baking sheet to catch any bubbling juices.

2. Make the Topping

In a medium bowl, combine the flour, brown sugar, oats, cornmeal, cinnamon, and salt. Add the cold butter and canola oil, then mix with a fork (or your fingers) until crumbly and well blended. Set aside.

3. Prepare the Filling

In a separate bowl, toss the strawberries and rhubarb with the turbinado sugar, flour, and cornstarch until everything is evenly coated.

4. Assemble & Bake

Spoon the fruit mixture into the prepared pie plate. Evenly sprinkle the oat topping over the fruit. Place the pie plate on the baking sheet and bake for 40–45 minutes, or until the fruit is bubbling around the edges and the topping is golden brown.

5. Cool & Serve

Let the crisp cool slightly before serving. It's best enjoyed warm the same day, but leftovers can be covered and refrigerated for up to 3 days. Reheat gently before serving.