



Illinois Extension

UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

Recipe provided by:

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Serving McLean, Livingston, & Woodford Counties

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Rhubarb Berry Crisp



Filling:

2 cups hulled and quartered strawberries
1 cup blueberries
1 cup rhubarb (1/4-1/2-inch slices)
1 Tablespoon cornstarch
1/3 cup honey
1 teaspoon vanilla
2 Tablespoons lemon juice

Topping:

3/4 cup old-fashioned oats
3/4 cup flour
1/3 cup lightly packed brown sugar
1/8 teaspoon salt
4 Tablespoons butter, melted
3 Tablespoons plain yogurt

Instructions: Preheat oven to 375 degrees Fahrenheit. Grease a 2-quart baking dish. In a large bowl, mix together berries, rhubarb, honey, cornstarch, vanilla, and lemon juice. Pour mixture in baking dish. In a medium bowl, stir the oats, flour, brown sugar, and salt. Add the butter and yogurt and stir until all ingredients are incorporated. Spread topping over the filling. Bake uncovered for 40 minutes or until fruit is juicy and bubbling and the top is golden brown. Let the crisp cool for 10 minutes before serving. Serve with vanilla ice cream or whipped cream on the side!

Yield: 9 servings

Nutrition Facts (per serving): 200 calories, 6 grams fat, 80 milligrams sodium, 33 grams carbohydrate, 2 grams fiber, 3 grams protein