

Rhubarb-Apple Crisp



FRUIT

- 3 cups rhubarb, cut into 1/2 inch pieces (about 4-5 stalks)
- 2 apples, peeled and chopped into small pieces
- 1/2 cup sugar
- 2 Tbsp all-purpose flour

Optional: 1/2 tsp fresh lemon or lime zest

CRISP TOPPING

- 3/4 cups oats
- 1/3 cup flour
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 cup honey
- 1/4 cup melted butter

DIRECTIONS:

1. Wash all produce. Preheat oven to 350°F. Peel and core apples and cut into small pieces. Cut rhubarb into 1/2 inch chunks.
2. Combine fruit, sugar and 2 Tbsp flour in large bowl and stir until fruit is evenly covered. Set aside.
3. Combine crisp topping ingredients in medium bowl and stir with fork until combined.
4. Pour fruit into 8x8 cake pan, similarly sized casserole dish, or cast-iron (oven-safe) skillet. Evenly cover with crisp topping.
5. Place crisp in oven and bake for 45-50 minutes, until top is browned and fruit is bubbling and tender. Delicious served warm with vanilla ice cream!

HOW TO VIDEO: <https://youtu.be/xwt8wM6p58w>