

# Strawberry Rhubarb Crunch

Slices of strawberry and rhubarb are topped with a buttery, brown sugar and oat crumble then baked until golden brown and crunchy.

## INGREDIENT

1 cup all-purpose flour  
1 cup brown sugar, firmly packed  
3/4 cup oatmeal, uncooked  
1/2 cup butter, melted  
2/3 cup sugar  
1 -2 teaspoon cinnamon ( China best)  
2 cups diced rhubarb  
2 cups diced sliced strawberries  
1 cup water  
2 tablespoons cornstarch  
1 teaspoon vanilla extract

## Directions

Preheat the oven to 350°F

In a large bowl, combine the flour, brown sugar, oatmeal, butter, sugar, and cinnamon.

Mix until crumbly then press half of the mixture into a greased 9"x13" baking pan.

Cover with the rhubarb and strawberries.

In a small saucepan, heat the water, cornstarch, and vanilla over medium-low heat until thick and clear, stirring often. This should take about 5 minutes.

Pour over the rhubarb/strawberry layer.

Top with the remaining crumb mixture and bake for 60 minutes.