

Rhubarb, Strawberry, Hazelnut Crisp

Ingredients:

Makes 8 to 10 servings

Preheat oven to 375° F (190°C).

Grease a 8 by 12 inch baking pan

Filling

1/2 cup sugar

1/2 cup brown sugar

1/4 cup flour

1/2 tsp.cinnamon

1/4 tsp.nutmeg freshly grated

1/8 tsp.ground mace

1 1/2 pound rhubarb

8 ounces strawberries

1tsp vanilla extract

Topping

1 cup flour

1/3 cup brown sugar

2 Tbs regular sugar

1tsp. cinnamon

1/2 cup chilled butter

1/2 cup chopped hazelnuts toasted

Directions:

To make the filling, wash, peel, and trim the rhubarb stalks and cut them into 1/2 -inch pieces. Put them into a large bowl and add the regular sugar and brown sugar. In a separate bowl combine the flour with the cinnamon, mace, nutmeg and a pinch of salt, add to the bowl and mix well with the vanilla. Wash, hull, and slice the strawberries into 1/2-inch thick pieces and fold gently into the mixture. Transfer to baking pan.

To make the topping combine flour, brown sugar, sugar and cinnamon. Cut the chilled butter into small cubes and then cut the butter with a pastry blender or fork into the mixture until the dough resembles small peas. Gently fold in hazelnuts. Sprinkle filling evenly over filling. Bake in the middle of the oven for 40 to 50 minutes, or until filling is bubbly and and topping is golden brown. Serve warm or at room temperature with vanilla ice cream.

Recipe by cooks.com

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