



## Strawberry-rhubarb crisp

2 stalks rhubarb, sliced (1 1/2 c.)  
18-21 medium strawberries, sliced (3c.)  
1 tsp. cinnamon  
3 Tbsp. xylitol  
juice of 1/2 lemon  
3 Tbsp. spelt flour

### *Topping:*

1 c. old fashioned rolled oats  
1/4 c. Sucanat  
1/4 c. coconut oil  
2 Tbsp. spelt flour  
2 tsp. ground flaxseed  
1 tsp cinnamon

Preheat oven to 375°. In an 8x8 inch baking pan, combine rhubarb, strawberries, 1 tsp. cinnamon, xylitol, and lemon juice. Sprinkle with 3 Tbsp spelt flour and gently toss to coat.

Prepare topping: in a medium bowl, add all topping ingredients. Mix well until combined, then spread over fruit mixture in baking pan.

Place pan in oven and bake for 25-35 minutes, until topping is golden brown. Serve warm or at room temperature.

*adapted from Clean Eating*

