

## Rhubarb-Berry Crunch – Comfort du Jour

This delicious crunch was my husband's first-ever taste of rhubarb, so I halved it with fresh, sweet strawberries to soften the tart edges. He loved it, so I will make this dessert entirely with rhubarb next time. The oat topping transforms to a lovely, crunchy layer. This is excellent served warm with vanilla ice cream!

### FILLING INGREDIENTS

3 cups fresh rhubarb, cleaned and diced (or sub in a portion of strawberries)  
1/2 cup cane sugar  
1/2 cup brown sugar  
3 Tbsp. all-purpose flour  
1/4 to 1/2 tsp. ground ginger

### TOPPING INGREDIENTS

1/2 cup brown sugar  
1/2 cup rolled oats  
1/2 cup all-purpose flour  
1/4 cup whole wheat pastry flour\* (see notes)  
1/2 tsp. ground cinnamon  
1 stick (8 Tbsp.) salted cold butter, cut into pieces  
Pinch of kosher salt

### \*NOTES

I like to use some portion of whole wheat flour in all my baked goods, but if you don't have whole wheat pastry flour, just increase the amount of all-purpose to 3/4 cup.

### INSTRUCTIONS

1. Preheat oven to 350°F, with rack in center of oven.
2. Toss together rhubarb, sugar, flour and ginger and transfer into a buttered 8 x 8 glass baking dish.
3. Use a pastry blender or pulse with food processor to combine flour, brown sugar, cinnamon and butter until mixture appears as crumbs. Toss or lightly pulse with oats just to combine.
4. Spread oat topping over rhubarb filling. Sprinkle the top with a pinch of kosher salt.
5. Bake at 350° for about 40 minutes, until oat topping is browned and crunchy, and filling is bubbling up around it.
6. Serve warm, perhaps with vanilla ice cream. Store leftovers in the refrigerator, and reheat for additional servings.