

# Summer Garden Crisp

## *Strawberry Raspberry Rhubarb Crisp*

### **Filling:**

½ cup sugar

1 Tbsp vanilla

1 Tbsp brown sugar

2 Tbsp cornstarch

1 cup chopped rhubarb

1 cup raspberries

2 cups strawberries

### **The Crisp Topping:**

1 ½ cup rolled oats

½ cup packed brown sugar

½ tsp allspice

1/3 cup flour

½ cup butter

¼ tsp salt

### **Directions:**

Filling: combine cornstarch and sugar in a bowl, set aside. Combine strawberries, raspberries, rhubarb and vanilla in second bowl then slightly mash to release some juices. Then add dry ingredients and toss. Add the filling to ramekins or to a 9" baking dish.

### **Topping:**

Mix all topping crisp ingredients together and mash until you have a crumbly dough. Spread evenly across the surface of the fruit filling.

Bake at 350 degrees for 35 minutes, or until the fruit bubbles up through the topping and starts to caramelize.