



Skillet Strawberry-Rhubarb Crisp

- 30 m
- 1 h 10 m

Recipe By: Breana Lai

Fresh strawberries and rhubarb meld together under a crisp oat crumble in this gluten-free dessert recipe made in just one skillet. If you're not gluten-sensitive, regular rolled oats will work too. Top with a dollop of whipped cream for an extra-special treat.”

Ingredients

- 6 tablespoons unsalted butter, divided
- 4 cups sliced rhubarb (½-inch; about 1 pound), fresh or frozen (thawed)
- 4 cups hulled and quartered strawberries, fresh or frozen (thawed)
- ⅔ cup granulated sugar
- 2 tablespoons orange or lemon juice
- 1½ tablespoons cornstarch
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- 1 teaspoon vanilla extract
- 1½ cups gluten-free rolled oats
- ½ cup almond meal
- ⅓ cup packed light brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon salt

Directions

- Preheat oven to 375°F.
- Heat 2 tablespoons butter in a large cast-iron skillet over medium heat until just starting to brown. Add rhubarb, strawberries and sugar; cook, stirring occasionally, until the fruit starts to soften, about 5 minutes. Remove from heat. 3. Whisk orange (or lemon) juice, cornstarch and vanilla in a small bowl. Drizzle over the fruit mixture and stir to combine.
- Combine oats, almond meal, brown sugar, cinnamon and salt in a medium bowl. Melt the remaining 4 tablespoons butter and stir into the oats mixture. Crumble the topping over the fruit.
- Bake the crisp until the fruit is bubbling and the topping is golden brown, about 30 minutes. Let cool 10 minutes before serving.

People with celiac disease or gluten-sensitivity should use oats that are labeled “gluten-free,” as oats are often cross-contaminated with wheat and barley.