

# Root for Rhubarb in your kitchen!



## Rhubarb & Strawberry Crumble

### FILLING:

- 4 C rhubarb, cut into 1/2" pieces
- 2 C strawberries, quartered
- 1/2 C sugar
- 2 T flour



### CRUMBLE TOPPING:

- 1/2 C rolled oats
- 1/2 C flour
- 1/2 C brown sugar
- 1 T butter, softened
- 1 T canola oil
- 1 T fruit juice (any flavor)
- 1/4 C chopped nuts

Preheat oven to 375 degrees.

In a large bowl, toss together rhubarb, strawberries, sugar, and flour. Place this mixture in a 9" square baking dish.

In the same bowl, combine oats, flour, brown sugar, butter, and oil. With a fork or your fingers, combine the ingredients until the mixture is crumbly. Stir in the juice and nuts until evenly moistened.

Distribute the topping mixture over the fruit. Bake for 35-40 minutes, or until the fruit is bubbling and the topping is golden.

### Rhubarb Sauce

- 2 C rhubarb, cut into 1/2" pieces
- 1/3 C sugar
- 1 T cornstarch
- 1 T water
- 1 t orange zest

In a medium saucepan, heat rhubarb and sugar stirring frequently for about 10 minutes or until the rhubarb breaks down. In a small bowl mix the cornstarch and water. Add the cornstarch mix and orange zest to the rhubarb and mix well. Serve sauce over ice cream, yogurt, oatmeal, or pancakes.

*Note: Can add lemon zest, cinnamon, nutmeg, crushed pineapple, or any citrus juice to sauce for different flavor.*

### Kid-approved rhubarb muffins

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup light brown sugar
- 2 eggs, beaten
- 1 cup milk
- 1/4 cup canola oil
- 1 teaspoon lemon juice
- 1 1/2 cups fresh rhubarb, finely chopped

Preheat oven to 375° and spray 18 muffin cups with cooking spray.

In a mixing bowl combine the flours, baking powder, soda, salt, and cinnamon. Set aside.

In a separate bowl, beat together the brown sugar, eggs, milk, oil, and lemon juice until well-combined.

Add the moist ingredients to the dry ingredients and stir until just combined. Fold in the rhubarb. Portion out into muffin cups.

Bake for 15 to 20 minutes. Cool for 5 minutes then remove from pan.