



Strawberry Rhubarb Crisp

INGREDIENTS

For the Filling:

- 4 cups rhubarb, diced
- 3 cups strawberries, diced
- zest from one orange
- 2 tsps lemon juice
- 2/3 cup honey or maple syrup
- pinch of salt
- 3 tbsps arrowroot powder or corn starch

For the crumbles:

- 1 cup chopped pecans
- 1 1/2 cups almond flour
- 1/4 cup coconut flour
- 2 tsps cinnamon
- 1/2 tsp salt
- 1/3 cup honey
- 1/3 cup coconut oil, melted or 1/3 softened butter

DIRECTIONS

1. Preheat oven to 350°F. Spray a 9" x 13" baking dish with non-stick cooking spray.
2. Put the strawberries & rhubarb in a large mixing bowl with the orange zest, lemon juice honey, salt, and arrowroot powder and mix well.
3. Mix the pecans, nut flours, cinnamon salt and honey together in a medium mixing bowl. Stir in the melted coconut oil or cut in butter until the mixture begins to form crumbs and is well coated.
4. Spoon the fruit filling into the baking dish. Crumble the topping evenly over the fruit.
5. Bake for 25 minutes, checking occasionally. When the topping is browned, and the fruit is bubbling, remove from oven and allow the crumble to cool a few minutes before serving.