

Strawberry Rhubarb Crisp

Topping

$\frac{3}{4}$ cup old fashioned oats, uncooked

$\frac{1}{4}$ cup chopped walnuts

$\frac{1}{3}$ cup Splenda or sugar

2 tablespoons butter, melted

$\frac{1}{2}$ to $\frac{3}{4}$ teaspoon cinnamon

Combine topping ingredients in small bowl.

Filling

3-4 cups rhubarb, cut to $\frac{3}{4}$ " dice

Strawberries, cut up, to make about 5 cups of fruit overall

$\frac{2}{3}$ cup Splenda or sugar

2 tablespoons whole wheat or regular white flour -- OR -- $1\frac{1}{2}$ tablespoons
cornstarch

1 tablespoon fresh lemon juice or key lime juice

Preheat oven to 375°F.

Select baking dishes, either 11" x 7" glass baking dish or 6-8 one-cup ramekins.

Grease baking dish(es) with Pam.

Mix rhubarb, strawberries, Splenda or sugar, flour or cornstarch, and lemon juice in small bowl. Put mixture into baking dish(es). Spread topping mixture over top of rhubarb mixture.

Bake until filling is bubbling through the topping and topping is lightly browned, about 30 minutes for ramekins or about 35 minutes for an 11" x 7" pan.