

Strawberry Rhubarb Crumble

Serves 6 / Dairy or Pareve

Filling:

- 1 1/2 pounds trimmed and sliced rhubarb
- 1/2 cup sliced strawberries
- 1/3 cup sugar, or more to taste
- 1 teaspoon orange zest

Crumble Topping:

- 1/2 cup all-purpose flour
- 3/4 cup rolled oats (not instant)
- 1/4 cup packed brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger powder (optional)
- Pinch of salt
- 7 tablespoons cold, unsalted butter or non-hydrogenated margarine, cut into small pieces

1. Combine rhubarb, strawberries, sugar and orange zest in a 2-quart sauce pan set over medium-high heat. Cook, stirring occasionally, until rhubarb is tender, 5-7 minutes. Remove from heat and set aside.
2. Preheat oven to 375 degrees. Stir to combine flour, oats, brown sugar, cinnamon, ginger powder and salt in a medium-sized bowl. Add the butter or margarine and, using your fingers or a food processor, incorporate the ingredients until the mixture resembles coarse crumbs. (Do not overmix)
3. Add cooked rhubarb mixture to an 8x8-inch glass dish and spread crumble topping evenly over fruit. Bake until topping is golden brown and fruit is bubbling, about 30 minutes. Remove from oven and let cool for 5-10 minutes before serving.

Recipe from *The Hadassah Everyday Cookbook: Daily Meals for Contemporary Jewish Kitchens* by Leah Koenig (Rizzoli 2011).

Hazon generously thanks Leah Koenig for using this recipe at Setting the Table.