

Strawberry Rhubarb Crumble

Betsy Rice of Zest

4 cups diced rhubarb
1 cup halved strawberries
½ cup sugar
1 cup flour
1 cup sugar
1 tsp baking powder
¾ tsp salt
1 egg, beaten
½ cup butter or margarine, melted
Vanilla ice cream or whipped cream, if desired

Heat oven to 350°F

Combine rhubarb, strawberries and ½ cup sugar. Pour mixture into 9-inch square pan. Combine flour, 1 cup sugar, baking powder, salt and egg in medium bowl. Mix with fork until crumbly. Sprinkle over fruit. Drizzle with melted butter. Bake at 350°F for 45 minutes or until browned. Serve with vanilla ice cream or whipped cream.