

RHUBARB AND STRAWBERRY CRUMBLE

A CLASSIC PAIR IN A CLASSIC DESSERT.

TOPPING

3/4 CUP PECAN HALVES, TOASTED	175 mL
1 1/2 CUPS FLOUR	375 mL
1/2 CUP FIRMLY PACKED BROWN SUGAR	125 mL
1 1/2 TSP. GRATED ORANGE ZEST	7 mL
1/4 TSP. NUTMEG	1 mL
1/2 CUP BUTTER, SOFTENED	125 mL

FILLING

4 CUPS 1" (2.5 cm) PIECES OF RHUBARB	1 L
2 CUPS SLICED STRAWBERRIES	500 mL
3 TBSP. FLOUR	45 mL
1/2 CUP SUGAR	125 mL

TO MAKE TOPPING: PREHEAT OVEN TO 350°F (180°C). SPREAD PECANS ON A BAKING SHEET AND PLACE IN OVEN FOR 5-7 MINUTES, OR UNTIL LIGHTLY TOASTED. REMOVE AND LET COOL. COARSELY CHOP NUTS AND SET ASIDE. STIR TOGETHER FLOUR, BROWN SUGAR, ORANGE ZEST AND NUTMEG. ADD THE FLOUR MIXTURE TO THE SOFTENED BUTTER AND MIX WITH A FORK TO FORM A CRUMBLY MIXTURE; ADD PECANS AND STIR INTO MIXTURE UNTIL EVENLY DISTRIBUTED.

TO MAKE FILLING: PLACE CUT FRUIT IN AN 8 x 11" (20 x 28 cm) CASSEROLE OR SHALLOW BAKING DISH, ADD FLOUR AND SUGAR AND TOSS UNTIL WELL MIXED. SPRINKLE WITH TOPPING AND BAKE AT 375°F (180°C) FOR 35-40 MINUTES, UNTIL TOP IS GOLDEN. COOL FOR 10 MINUTES AND SERVE WITH VANILLA ICE CREAM. SERVES 8. (PICTURED ON PAGE 292.)