

## Strawberry, Rhubarb, Pecan Crisps

### For the topping:

2 ¼ oz. (1/2 cup) all-purpose flour  
1/4 cup granulated sugar  
1/4 cup rolled oats (used Quaker Oats Old Fashioned – not the Quick-Cooking Oats)  
1/4 cup finely chopped pecans (purchased pecans chips & these work great)  
½ teaspoon kosher salt  
2 ½ oz. (5 tablespoons) cold unsalted butter, cut into small pieces

### For the filling:

1 ½ lbs. strawberries, hulled & quartered (if strawberries are large, cut again so pieces are not large)  
½ lb. rhubarb, cut into ½-inch dice  
3 tablespoons cornstarch  
6 tablespoons sugar

Heat oven to 400° F.

### To make the crust:

In a medium bowl, combine the flour, ¼ cup sugar, oats, pecans and salt. Add the butter and rub into the dry ingredients between your fingers until the mixture has mostly pea-size pieces (don't worry if it's not uniform). Set aside.

### To make the filling:

In a large bowl, toss the strawberries, rhubarb, cornstarch and 6 tablespoons of sugar.

### To assemble:

Divide the mixture among six 6-oz. ramekins and top with the oat mixture.

Transfer the ramekins to a large aluminum foil-lined rimmed baking sheet and bake until golden brown and bubbling around the edges, about 30 to 40 minutes. Remove from the oven and set on a rack to cool. Let cool for at least 10 minutes before serving or if serving later, remove from the foil baking sheet, place on serving plates and cover with aluminum foil. \*\*The filling will bubble and spill over the edges, which is the way the picture of this recipe was presented. \*\*

### Serves 6

Substitute any fruit to this recipe.

I have eliminated the rhubarb and increase the strawberries to 2 lbs. to make Strawberry-Pecan Crisps. If the strawberries are sweet, no need to add sugar.

## Apple Crisps in Ramekins

### **For the topping:**

2 ¼ oz. (1/2 cup) all-purpose flour  
1/4 cup granulated sugar  
1/4 cup rolled oats (used Quaker Oats Old Fashioned – not the Quick-Cooking Oats)  
½ teaspoon kosher salt  
2 ½ oz. (5 tablespoons) cold unsalted butter, cut into small pieces

### **For the filling: adapted from Strawberry, Rhubarb, Pecan Crisps Recipe**

3 Honey Crisp apples – peeled, cored & cut into ¼ to ½ inch cubes  
1/2 tablespoon lemon juice  
3 tablespoons cornstarch  
1/8 teaspoon ground cinnamon  
6 tablespoons sugar (not sure if I used this much)

Heat oven to 400° F.

### **To make the crust:**

**In a medium bowl, combine the flour, ¼ cup sugar, oats, pecans and salt. Add the butter and rub into the dry ingredients between your fingers until the mixture has mostly pea-size pieces (don't worry if it's not uniform). Set aside.**

### **To make the filling:**

In a large bowl, toss the apples, lemon juice, cornstarch, cinnamon and 6 tablespoons of sugar.

### **To assemble:**

Divide the mixture among four 6-oz. ramekins and top with the oat mixture.

Transfer the ramekins to a large aluminum foil-lined rimmed baking sheet and bake until golden brown and bubbling around the edges, about 30 to 40 minutes. Remove from the oven and set on a rack to cool. Let cool for at least 10 minutes before serving or if serving later, remove from the foil baking sheet, place on serving plates and cover with aluminum foil. \*\*The filling will bubble and spill over the edges, which is the way the picture of this recipe was presented. \*\*

This original recipe calls for 6 ramekins, (strawberry, rhubarb, pecan crisps) and I made up the amount for the apples for 4 servings. I used the topping amounts as printed for 6 and everyone liked it.

Serves 4 (for 6 servings, use 5 apples)

Jo Ann Hess