Rhubarb, Apple & Strawberry Crisp

**Ingredients:**

* 150 ml sugar
* 50 ml cornstarch
* 600 ml sliced fresh rhubarb (or frozen)
* 600 ml sliced, peeled apple
* 200 ml sliced strawberries
* 5-10 ml lemon zest

**Topping Ingredients:**

* 250 ml oats
* 125 ml brown sugar
* 125 ml butter
* 75 ml all purpose flour
* 5 ml cinnamon

**Method:**

1. Pre-Heat the oven to 350 F
2. In am 8” x 8” pan, stir together the sugar and the cornstarch
3. Add the sliced fruit and the lemon zest and toss to combine.
4. In a medium sized mixing bowl, combine the topping ingredients until they look like cookie dough crumbs
5. Sprinkle to topping over the fruit mixture and bake for 45 minutes, or until the crisp is bubbling.

*\*Optional: Serve with ice cream or yogurt*