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<http://glutenfreenosh.com/2011/09/04/the-last-pie-of-summer/>

Strawberry-Rhubarb Crumble

(gluten-free, vegan, pareve, non-dairy)

By Gluten-Free Nosh

Ingredients:

Crumb topping:

- 3/4 cup certified gluten-free oats*
- 1/2 cup packed brown sugar
- 1/4 cup brown rice flour
- 1/4 cup tapioca starch
- 1/4 teaspoon cinnamon
- Pinch of salt
- 6 tablespoons unsalted butter or margarine, diced

Fruit filling:

- 4 cups strawberries, hulled and quartered
- 2 cups rhubarb sliced about 1/2 inch thick
- 1/2 cup sugar
- 1/4 cup tapioca starch
- 1 teaspoon lemon juice

Method:

1. Preheat oven to 375 degrees.
2. To make the crumb topping, place gluten-free oats, brown sugar, brown rice flour, tapioca starch, cinnamon and salt in a medium bowl; stir to combine. Add diced butter, and work in with a pastry blender or two forks until the mixture resembles coarse crumbs. Set aside.
3. In a separate bowl, combine the strawberries, rhubarb, sugar, tapioca starch and lemon juice. Stir gently to combine.
4. Pour strawberry-rhubarb mixture into a 9-inch deep dish pie pan. Sprinkle the crumb topping evenly on top of the fruit. Place pie pan in oven (put a cookie sheet under the pie pan to catch any drippings) and cook for 30 to 35 minutes or until topping is golden brown.

Yield: 8 servings

*Not all oats are gluten-free, because of cross-contamination. Be sure to buy pure oats that are certified gluten-free.