

Raspberry Rhubarb Crisp

8-ingredient fruit crisp that's perfectly tart and sweet thanks to a mixture of raspberries and rhubarb under a lightly sweetened topping. Fuss-free and entirely vegan and gluten-free.

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PREP TIME

10 minutes

COOK TIME

50 minutes

Ingredients

- 1.5 cups raspberries (if using frozen, place in colander and briefly rinse under cold water)
- 1.5 cups rhubarb
- 2 Tbsp light brown sugar
- $\frac{2}{3}$ cup rolled oats
- $\frac{1}{3}$ cup plain flour
- 3 Tbsp packed light brown sugar
- pinch salt
- 2 $\frac{1}{2}$ Tbsp cold vegan butter

Instructions

1. Preheat oven to 180 C and butter a baking dish.
2. Add fruit directly to the dish and toss with sugar.
3. Add crisp ingredients to a mixing bowl and, using your hands, mix until all of the butter is evenly distributed. Add to the top of the fruit in an even layer.
4. Bake for 45-55 minutes or until the fruit is bubbling and the top is crisp and golden brown.
5. Let cool for 10 minutes and serve