

GOOD SAINT

Strawberry Rhubarb Crumble

INGREDIENTS

Crumble

2 cups fresh rhubarb, sliced
4 heaping cups fresh strawberries, chopped
2 tablespoons lemon juice
1 tablespoon chia seeds
1 cup almond flour
2 cups GF oats
1/4 cup monk fruit sweetener (or sweetener of your choice - sugar works if you're into it, and the ratio is 1:1!)
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup softened coconut oil

Coco Whip

2- 15 oz. cans whole fat coconut milk
1-3 tablespoons non-dairy milk
1-3 tablespoons monk fruit sweetener (again, use your fave sweetener here if you prefer!)
1 teaspoon vanilla

DIRECTIONS

Preheat oven to 375 degrees. Grease an 8x8 (or 9x13, for slightly thinner bars) glass baking dish and set aside.

In a large mixing bowl, toss your strawberries and rhubarb in the lemon juiced chia seeds until evenly coated. In a separate mixing bowl combine the almond flour, GF oats, flour, monk fruit sweetener and salt. Add in the softened coconut oil and stir until crumbs begin to form.

Pour the strawberry rhubarb mixture evenly into the greased glass baking dish. Top with the oat + almond flour crumble mixture, distributing evenly. Put the crumble into the oven and bake for 35-45 minutes, until crumble topping becomes golden and berry mixture bubbles. Remove from oven and let cool completely before serving with a dollop of whipped cream. Or eat it straight from the pan while you watch the Bachelorette. I'm not here to judge!

NOTES

Leftovers stay well in the fridge for up to a week.

To reheat, cover with foil and reheat at 350 degrees for about 20-30 minutes, or until warm in the middle.

