



Strawberry-Rhubarb Crisp

Active Time: 15 minutes | **Total Time:** 1 hour | **Serves:** 8

Nutrition Information Per Serving

179.7 calories, 13.9 g carbohydrate, 4.71 g fiber, 9.19 g NET carbs, 4.67 g protein, 12.78 g fat

Ingredients

- 1/2 tsp(s) SweetLeaf Stevia Extract
- 1/2 pint(s) organic strawberries
- 4 Tbsp(s) organic butter
- 1 tsp organic vanilla
- 1 cup organic erythritol
- 1/2 tsp(s) organic cinnamon
- 1/2 cup(s) organic rolled oats
- 2 tsp(s) organic arrowroot
- 2 pound(s) organic rhubarb
- 1 cup blanched organic almond flour

Preparation

1. Preheat oven to 375 degrees F.
2. Spray a 3 quart baking dish with non-stick spray.
3. Combine rhubarb, strawberries, erythritol, stevia, arrowroot and cinnamon. Pour into baking dish.
4. Combine melted butter with vanilla and pour over almond flour and oats, gently mixing with a fork to combine.
5. Sprinkle over rhubarb-strawberry mixture.
6. Bake for 35-45 minutes until topping is crisp and brown.
7. Serve warm.

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