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STRAWBERRY RHUBARB CRUMBLE

I did not grow-up eating rhubarb, but, my husband loves strawberry rhubarb pie. If you have never eaten rhubarb, it is somewhat similar to green apples - tart. It is loaded with vitamins and minerals and low in calories. I planted rhubarb and it has been growing like crazy and I needed something easy to make during the summer. I came up with this recipe and it seems to satisfy my husband's sweet tooth without too much sugar. Hope you enjoy!

Filling:

- 2 cups diced rhubarb
- 2 cups sliced strawberries
- 1 Tbsp chia seeds
- 1 Tbsp erythritol or sugar
- 1 Tbsp lemon juice

Toss above ingredients together and dump into a greased rectangular baking dish.

Topping:

- 1/2 cup melted butter
- 1/2 cup coconut flour
- 1/4 cup gluten free rolled oats
- 1/8 cup ground flaxseed
- 1/2 cup chopped walnuts or pecans
- 1/2 tsp cinnamon
- 1 tsp vanilla extract
- 1 Tbsp erythritol or sugar

Toss above ingredients and spread evenly over the filling.

Bake at 350 degrees for about 30 minutes. The topping will start to brown a little. Serve with gently sweetened whipping cream or vanilla ice cream.