

## THE WAY THE COOKIE CRUMBLES



### **Strawberry Rhubarb Crisp Bars** (adapted from Yvonne Rupert's *One Bowl* Baking via Smitten Kitchen)

Makes 9 or 16 bars, depending on how you cut them

I un-one bowled this. I'm spoiled by my dishwasher and would rather mix things conveniently than use less dishes.

I doubled the recipe and baked it in a 9-by-13-inch pan.

1 cup (80 grams) rolled oats  
¾ cup (95 grams) all-purpose flour  
½ cup (95 grams) light brown sugar  
¼ teaspoon table salt  
6 tablespoons unsalted butter, melted  
1 cup (125 grams) small-diced rhubarb (from about 1½ medium stalks)  
1 cup (155 grams) small-diced strawberries  
1 tablespoon granulated sugar, divided  
1 tablespoon lemon juice  
1 teaspoon cornstarch  
Powdered sugar, for decoration, if desired

1. Heat oven to 375 degrees. Spray an 8-by-8 inch square pan with cooking spray.
2. In a medium bowl, mix the oats, flour, brown sugar, and salt. Add the butter and stir until clumps form. Set aside ½ cup of the crumble mixture and press the rest of the crumb mixture evenly in the bottom of the prepared pan.
3. In a medium bowl (you could even use the same bowl; see, one less dish to wash!), combine the rhubarb, strawberries, granulated sugar, lemon juice, and cornstarch. Evenly distribute the fruit over the crust, then scatter the reserved crumbs over the fruit.
4. Bake the bars until the fruit is bubbling and the crisp portion is golden, 30 to 40 minutes. Cool completely before serving.