

Strawberry-Rhubarb Crumble

Source: Baking for Two Cookbook

Ingredients

Topping

- 6 tbsp flour
- ¼ cup panko breadcrumbs
- 2 tbsp light brown sugar, packed
- ¼ tsp salt
- ⅛ tsp cinnamon
- 3 tbsp unsalted butter, melted

Filling

- 8 oz fresh rhubarb, trimmed and cut into ½" pieces (1¾ cup)
- 6 oz fresh strawberries, hulled and coarsely chopped (1 cup)
- ½ cup plus 2 tbsp packed brown sugar (4⅓ oz)
- 1 tbsp cornstarch
- salt

Method

Topping

1. Adjust the oven rack to the middle position and heat the oven to 375°F. Whisk the flour, panko, sugar, salt, and cinnamon together in a bowl. Stir in the melted butter until the mixture resembles wet sand and no dry flour remains. Refrigerate until ready to use.

Filling

1. Toss all the filling ingredients in a bowl until thoroughly combined. Transfer to a 10" oven-safe skillet. Cook over medium-high heat, stirring frequently, until the fruit has released enough liquid to be mostly submerged, the rhubarb is just beginning to break down, and the juices have thickened, 5 to 7 minutes. Remove the skillet from heat.

Assembly

1. Squeeze the topping into large clumps with your hands. Crumble the topping over the filling, breaking up any large pieces. Bake until the topping is browned and the filling is bubbling around the sides of the skillet, 15 to 20 minutes. Let cool on a wire rack for 15 minutes before serving.