STRAWBERRY RHUBARB CRUMBLE

Preheat oven to 350 degrees.

Mix together the following ingredients and put into an 8 x 8–inch ungreased pan:

- 3 cups fresh strawberries, hulled and halved
- 3 cups chopped rhubarb
- 1 tsp grated orange zest
- 1/4-1/2 cup sugar, depending on sweetness of berries

Then mix together until crumbly:

- ¹/₂ cup flour
- ¹/₂ cup rolled oats
- ¹/₂ cup brown sugar
- ¹/₄ tsp ground cloves
- ³⁄₄ tsp cinnamon
- ¹/₄ tsp freshly grated nutmeg
- ¹/₃ cup melted butter (may substitute vegan margarine)

Sprinkle crumble mixture over fruit. Bake at 350 degrees for forty to fifty minutes, until golden. Enjoy!

