

# RASPBERRY RHUBARB CRUMBLE

## THE INGREDIENTS

### FILLING

- 3 cups fresh raspberries
- 3 cups rhubarb, chopped
- Zest and juice from ½ lemon
- ⅓ cup sugar
- 1 tablespoon cornstarch

### TOPPING

- ½ cup flour
- ½ cup old-fashioned oats
- ¼ cup light brown sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 6 tablespoons cold unsalted butter, cut into cubes
- Vanilla ice cream, optional, for serving

## THE STEPS

1. Preheat your oven to 375°F.
2. **Make the filling.** In a large bowl, add raspberries, rhubarb, lemon zest and juice, sugar, and cornstarch. Toss to combine. Spread evenly into bottom of your Stargazer Cast Iron skillet.
3. **Make the topping.** In another bowl, combine flour, oats, light brown sugar, cinnamon, and salt. Add butter and using your fingers, mix until you have large crumbles.
4. Scatter the topping evenly over fruit, covering it completely.
5. Bake for 30-35 minutes, until fruit juices are bubbling around outside edges. Place under the broiler for 1-2 minutes to brown top. Allow to cool before serving.

**Note:** The crumble will keep, covered and refrigerated, for up to 1 week. It's great at room temperature, or you can warm it back in the oven just before serving.

**Serves 6.**



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