



Strawberry Rhubarb Crumble

4 servings
40 minutes

Ingredients

- 1 1/2 cups Rhubarb (diced)
- 1 1/2 cups Strawberries (sliced)
- 1/4 Navel Orange (juiced)
- 1/4 tsp Maple Syrup (Optional) (divided)
- 2 tbsps Coconut Flour (divided)
- 1/2 cup Pecans (chopped)
- 1/3 cup Almond Flour
- 1/2 tsp Cinnamon
- 1/8 tsp Sea Salt
- 2 tbsps Coconut Oil (melted)

Directions

- 1 Preheat the oven to 350°F (175°C). Combine the rhubarb, strawberries, orange juice, half of the maple syrup and half of the coconut flour in a bowl and mix well until well combined.
- 2 In a separate bowl, mix together the chopped pecans, almond flour, cinnamon, sea salt and coconut oil with the remaining maple syrup and coconut flour. Mix well to combine.
- 3 Lightly grease ramekins, then divide the fruit mix into them. Crumble the pecan topping evenly over top. Bake for 20 to 25 minutes or until topping is golden brown and bubbling.
- 4 Remove from oven and let cool for about 5 minutes before serving. Enjoy!

Notes

No Ramekins, Bake in an oven-proof dish, pan or pie plate instead.

No Rhubarb, Use blueberries or raspberries instead.

Serve it With, Natural Greek yoghurt, coconut yoghurt or whipped cream.