

## How to Make the Best Rhubarb Strawberry Crunch - A Perfect Summer Treat

This recipe stands out for several reasons:



**OVEN**  
**350°F**

**TIME**  
**15 min**

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**SAVE**  
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### INGREDIENTS

- 2 cups rhubarb, chopped
- 2 cups strawberries, hulled and sliced
- 1 cup granulated sugar
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- 1 cup rolled oats
- 1 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 cup unsalted butter, melted

### DIRECTIONS

1. As the days grow longer and the sun shines brighter, I find myself reminiscing about the summers of my childhood spent in my grandmother's garden. The sweet scent of strawberries mingled with the tartness of rhubarb created a symphony of flavors that danced in the air. This Rhubarb Strawberry Crunch is not just a dessert; it's a celebration of those cherished moments, a way to bring a piece of my past into the present.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-best-rhubarb-strawberry-crunch-a-perfect-summer-treat/>