



Recipes from the Kingfield Farmers Market

Katie Cronin's Strawberry-Rhubarb Tart Berry Bake-Off 7/12/2009

1st Part:

- 1 Egg
- 1 Cup Sugar
- 1 Pint of Strawberries sliced in half
- 3 Cups sliced Rhubarb
- 1 tsp vanilla
- 2 Tbsp Flour
- 2 Tbsp Corn Starch

2nd Part:

- 1/2 Cup Flour
- 1/2 Cup Almond Meal
- 1/2 Cup Packed Brown Sugar
- 1/2 Cup Rolled Oats
- 1/2 Cup Butter or margarine
- 1 tsp Vanilla

In a mixing bowl beat egg. Beat in sugar, flour and vanilla. Mix well. Gently fold in rhubarb and strawberries. Pour into pie pan. For topping, combine flour, almond meal, brown sugar, and oats in a small bowl; cut in the butter and vanilla until crumbly. Sprinkle over fruit. Add cinnamon sugar sprinkled on the top.

Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 35 minutes until golden brown and bubbly. Can be made with just rhubarb.