

Rhubarb and Cherry Crisp

Serves 6

7/8 c sugar, divided

½ cup quinoa flakes

½ cup sorghum flour

½ cup nuts

¼ cup oil

6 cups total chopped rhubarb and tart cherries, in any combination

Preheat oven to 350-degrees.

In a small bowl, thoroughly mix ½ cup sugar, quinoa flakes, sorghum flour, nuts and oil.

Grease an 8×8 or 9×9 inch oven safe glass or ceramic pan. Or six individual ramekins. Put in the fruit, and sprinkle on the remaining sugar. Crumble the topping over the fruit.

Bake for about 45 minutes, or until the fruit is bubbly and the topping is toasty. Cool a bit before devouring, or you will burn your mouth.

Read more: <http://blog.kitchentherapy.us/2009/06/q-is-for-quinoa-flake-fruit-crisp-topping/>

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