

Spiced Rhubarb – Dried Cherry Crumble

Filling:

¾ c Light Agave Syrup

2-1/2 TBSP Arrowroot Powder

1Tsp Cinnamon

1 Tsp Freshly Grated Ginger

¼ Tsp Ground Cardamom

1 Tsp Grated Lemon Rind (throw in 1 tsp of juice, too, optional)

1-1/2 Pounds Fresh Rhubarb, cut into thin slices (5 cups)

½ Tbsp Coconut Shortening

1 C Dried Cherries or Cranberries

1 C Fresh Sliced Strawberries, Blueberries or other fruit (optional)

Topping:

1 C Rolled Oats

¼ C Brown Rice Flour (or Sorghum Flour)

¼ C Arrowroot Powder

¼ C Evaporated Cane Juice (Xylitol or other natural sugar works)

¼ C Softened Virgin Coconut Oil

½ C Sliced Almonds

1 Tsp Cinnamon

¼ Tsp Ground Cardamom

1. Preheat oven to 375.
2. Make the filling: Thoroughly mix together syrup, arrowroot powder, cinnamon, ginger, and cardamom. Add the rhubarb, stirring until coated with the mixture. Add the coconut shortening. Simmer over moderate heat and cook, stirring occasionally, until rhubarb exudes juices and mixture thickens – about 5 minutes. Remove from heat and stir in fresh and/or dried fruit. Pour mixture into casserole dish.
3. Topping: Place all ingredients into a medium sized bowl and mix well until crumbly. Sprinkle mixture evenly atop the rhubarb filling. Bake in a preheated oven for 25 – 30 minutes, or until bubbly.

