



## At Home With Annie

### Rhubarb-Raspberry Crisp with Pecan Streusel

**Filling:**

6 cups or 6 stalks rhubarb, chopped into 1/2 – 3/4 inch pieces

2 cups raspberries

1 1/2 cups sugar

1/2-teaspoon cloves

1-teaspoon cinnamon

**Streusel:**

1 1/4 cups flour

1/2-cup pecans, chopped

1 stick butter

3/4-cup sugar

1/4-teaspoon salt

Vanilla ice cream

Preheat oven to 350°. Combine all of the filling ingredients and spread evenly in an ungreased, non-reactive (enamel or stainless steel) 9x13 pan.

In a separate bowl, combine the streusel ingredients and coarsely blend. Mixture should be crumbly.

Spoon streusel mixture evenly over filling mixture and bake for 1 hour. The edges should be bubbly and the top golden brown.

Serve with vanilla ice cream or vanilla flavored whipped cream. As a garnish you could chop a few more pecans or grate some fresh nutmeg over the ice cream or whipped cream.

Serves 8-12