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Strawberry-rhubarb crisp (can be made in individual serving sizes)

2 stalks rhubarb
2 baskets strawberries
1/2 cup brown sugar
1 teaspoon cinnamon
1/2 cup water

Heat water and add rhubarb, peeled and chopped. Cook over medium heat for about 5 minutes. Add brown sugar and cook for another 10 minutes, simmering, until slightly thickened.

Remove from heat and add quartered strawberries. Mix well and 1/4 cup sugar and 2 tablespoons flour. Dump into an 8x8 in glass baking dish, prepared with PAM. (can make in individual serving portions, too, but reduce cooking time to about 12-14 minutes.

Topping

1 cup flour
1/2 cup brown sugar
1 cube unsalted butter
1/2 teaspoon salt
1 teaspoon cinnamon

Mix well until crumbly. Dump over berry-rhubarb mixture. Bake at 400 degrees for about 20 minutes, or until browned on top.

Serve warm with vanilla yogurt or ice cream.

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