**Strawberry Rhubarb Crumble**

1 cup whole wheat flour | 4 tbsp unsalted butter, cold and cubed
⅔ cup brown sugar | 1 tsp olive oil
1 tsp salt | 4 rhubarb stalks, chopped
1 tbsp cinnamon | 2 quarts strawberries, quartered
1 cup old fashioned oats | 1 tsp vanilla extract
1 tsp fresh thyme | zest and juice of 1 lemon

1. Preheat oven to 400 F. In a medium bowl mix flour, half the sugar, salt, cinnamon, oats, and thyme; cut in the cold butter then add the olive oil and stir until the mixture form crumbles. It should be clumpy but evenly distributed. Cover and put in the fridge.

2. In a cast-iron skillet over medium heat cook rhubarb, strawberries, remaining sugar, vanilla, lemon juice, zest, stirring occasionally for 5 minutes while rhubarb softens. Remove from heat. Spread the oat mixture over the rhubarb mixture evenly in cast iron pan.

3. Bake for 30-35 minutes, until the topping is crisp and golden. Remove from the oven and let rest for 5-10 minutes. Serve warm.