

Strawberry Japanese Knotweed Crisp

Ingredients

- 3 cups knotweed, thoroughly washed with the leaves removed, diced
- 1 lb. strawberries, diced
- 1 cup vegan white sugar
- 3 TBSP all-purpose flour
- ½ cup neutral flavored oil
- 1 cup vegan brown sugar
- 1 cup flour
- 1 cup old fashioned oats
- ½ finely chopped walnuts

Steps

1. Preheat the oven to 375°F.
2. In a large mixing bowl, combine the strawberries, Japanese knotweed, white sugar and 3 TBSP flour. Use a silicone spatula to make sure the flour is completely mixed in before transferring the fruit into a 13x9 inch glass pan. Spread it around so its close to even, although it will level out some on its own when it bakes.
3. Now it's time to start the topping. Using the same mixing bowl as before, combine the brown sugar and the oil. Next add the flour, oats and walnuts and mix until they are the consistency of wet sand.
4. Use your fingers to distribute the topping evenly over the fruit in the pan.
5. Put in the oven and bake for 45 minutes, or until the topping has turned slightly brown and the fruit is bubbling over it. Take it out and allow it to cool for a few minutes before serving.

