



## TODAY'S MAIN INGREDIENT

# Strawberry Rhubarb Cobbler

*Serves 6 to 8*

### FOR THE FRUIT:

1 1/4 pounds rhubarb  
1 pint basket strawberries (about 1 1/2 cups)  
2/3 cup sugar  
2 1/2 Tablespoons unbleached white flour  
Zest of 1 small orange (optional)

### FOR THE COBBLER:

1 1/2 cups unbleached white flour  
1/4 teaspoon salt  
1 Tablespoon baking powder  
2 Tablespoons sugar  
4 Tablespoons (1/2 stick) unsalted butter  
1 cup heavy cream

Preheat oven to 375°F

**STEP 1** – Wash rhubarb well, cutting off any brown spots or leaves still on the stalks. If the stalks are especially thick, cut them in half lengthwise before slicing into 1/2-inch pieces, all approximately the same size.

**STEP 2** – Wash the strawberries, pat dry, and hull them. Cut them into halves, or leave whole if small.

**STEP 3** – Toss both fruits in the sugar, flour and zest. Pack into an 8-inch square baking dish, a 9-inch round cake pan, or 6 to 8 individual ovenproof dishes.

**STEP 4** – Make the cobbler topping: Combine the dry ingredients and cut in the butter with a food processor, an electric mixer, a pastry blender, or 2 knives; until it resembles coarse meal. Add the cream and mix lightly, just until the dry ingredients are moistened. Cover the fruit with tablespoon-size dollops of it, using all of the topping.

**STEP 5** – Bake for 35 to 40 minutes, until the topping is browned and cooked through, and the fruit is bubbling. Individual cobblers will take about 25 to 30 minutes.