

# Rhubarb Cobbler

Adapted from a recipe at Tasty Kitchen (Ree Drummonds recipe sharing part of her website, Pioneer Woman)



## Servings: 12

NOTE: Use a ceramic or glass dish. The rhubarb cooks down a lot so choose a dish that is larger than a 9x9 if you have one.

1. Preheat oven to 400°F.
2. In a large bowl, combine rhubarb, sugar, salt, lemon juice, and almond extract. Stir it well to distribute the sugar mixture and set aside.
3. In a separate bowl, combine flour, 2 tablespoons sugar, salt and baking powder. Stir together. Using a pastry cutter or your hands, add shortening and butter, until all the fat is in small little pebbles.
4. Beat egg and milk together. Pour into flour mixture and stir with a fork until just combined. If mixture is too dry, add a teaspoon or two of milk. The dough should hold together but not be sticky.
5. Pour rhubarb into a large, buttered baking dish. Tear off pinches of dough and drop it onto the surface of the fruit, creating a "cobbled" texture. Sprinkle additional sugar over the top.
6. Bake for 30 to 35 minutes, or until golden brown and bubbly. Serve warm with vanilla ice cream, half and half or fresh whipped cream. You can also serve this for breakfast with milk poured over it.

### RHUBARB:

- 6 cups rhubarb, chopped
- 1 2/3 cups sugar, you can use half or all artificial sweetener - I use monkfruit
- 1/2 teaspoon salt
- 3 tablespoons lemon juice
- 3/4 teaspoon almond extract

### TOPPING:

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1 tablespoon baking powder
- 1/4 cup shortening
- 1/4 cup butter
- 1/2 cup whole milk
- 1 whole egg

*Per Serving (excluding unknown items): 311 Calories; 11g Fat (30.5% calories from fat); 3g Protein; 52g Carbohydrate; 2g Dietary Fiber; 12mg Cholesterol; 318mg Sodium. Exchanges: 1 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 2 Fat; 2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**