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# Strawberry Rhubarb Cobbler

Many thanks to Elise at *Simply Recipes* blog

Internet address:



## FRUIT:

4 1/2 cups rhubarb, cut into 1-inch pieces. Trim outside stringy layer of large rhubarb stalks make sure to trim away and discard any of the leaves which are poisonous; trim ends.

1 1/2 cups strawberries, stemmed and sliced

1/2 cup sugar

2 tablespoons tapioca

1 teaspoon grated orange peel

## COBBLER:

2 tablespoon sugar

1 cup all purpose flour

1 1/2 teaspoon baking powder

1/4 teaspoon salt

1/4 cup butter

1/4 cup milk

1 egg, lightly beaten

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 6

Notes: when I made it I ended up with more strawberries than rhubarb. I think this recipe is forgiving in that way - try to use the proportions above, but if not, just make sure you have the right amount (volume) of fruit.

1. Preheat oven to 350°F.

2. In a bowl, mix the rhubarb and the strawberries with the sugar, tapioca, and orange zest. Let sit to macerate for 30 minutes to an hour.

3. In a medium bowl, combine 2 Tablespoons of sugar, the flour, baking powder and salt. Cut the butter in with a fork or pastry blender until the mixture resembles coarse crumbs. Stir in the milk and egg until just moistened.

4. Pour fruit into a 2-quart casserole dish. Drop the batter on the fruit. Bake in a 350°F oven for 35 minutes until cobbler crust is golden brown.

5. Serve with whipped cream or vanilla ice cream (optional).

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Per Serving (excluding unknown items): 285 Calories; 9g Fat (28.9% calories from fat); 5g Protein; 47g Carbohydrate; 3g Dietary Fiber; 57mg Cholesterol; 310mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 1 1/2 Other Carbohydrates.