

The Art of Cuisine



Strawberry Rhubarb Cobbler Recipe

INGREDIENTS

Fruit mixture

4 1/2 cups rhubarb stalks cut into 1-inch pieces (Trim outside stringy layer of large rhubarb stalks; make sure to trim away any

and discard of the leaves which are poisonous; trim ends.)

1 1/2 cups strawberries, stemmed and sliced

3 Tablespoon white sugar or raw sugar

1 Tablespoon Stevia (which equals 1/2 cup sugar)

2 Tablespoons of quick cooking tapioca

1 teaspoon of grated orange peel

Cobbler crust

1 tbsp Honey or 2 Tbsp white sugar

1/2 cup all purpose flour

1/2 cup whole-wheat flour

1 1/2 teaspoon baking powder

1/4 teaspoon salt

1/4 cup Earth Balance healthy butter or soy butter

1/4 cup buttermilk

1 egg, lightly beaten

METHOD

Preheat oven to 350°F.



1 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.

2 In a medium bowl, combine 2 Tablespoons of sugar, the flour, baking powder, and salt. Cut the butter in with a fork or pastry

www.TheArtofCuisine.com

Email: artofcuisine1@yahoo.com

(916) 934-9230

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blender until the mixture resembles coarse crumbs. Stir in the milk and egg until just moistened.



3 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.

Serves 6. Serve with whipped cream (optional).

By Chef Linda

The Art of Cuisine Volume II (Coming Soon)

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