



## RHUBARB-STRAWBERRY COBBLER

from *Fields of Greens* by Anne Somerville, Bantam Books, 1993

Serves six

- 1 ½ pounds rhubarb
- 1 pint basket of strawberries, about 1 ½ cups
- 2/3 cups of sugar
- 2 ½ tablespoons unbleached white flour
- Zest of 1 small orange
- Cobbler topping (recipe follows)

Preheat the oven to 375 degrees. Wash the 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 ½ inch thick so that all of the pieces are about the same size. Wash the strawberries, pat dry, and hill them. Cut them into halves or leave whole if small. Toss the fruit with the sugar, flour, and zest; place in an 8-inch square baking dish, 9-inch round cake pan, or 6 to 8 individual ovenproof dishes.

Make the cobbler topping and cover the fruit with tablespoon-size dollops of it, using all of the topping. Bake for 35 to 45 minutes, until the topping is browned and cooked through and the fruit is bubbling. Individual cobblers will take about 25 to 30 minutes.

### COBBLER TOPPING

- 1 ½ cups unbleached white flour
- ¼ teaspoon salt
- 1 tablespoon baking powder
- 2 tablespoons sugar
- 4 tablespoons unsalted butter
- 1 cup heavy cream

Combine the dry ingredients and cut in the butter with a food processor, mixer, or pastry blender or two knives until it resembles coarse meal. Add the cream and mix lightly, until just the dry ingredients are moistened.