

Rhubarb Cobbler

This fruity and delectable dessert is good any time of the year, whether using fresh rhubarb in the spring or frozen rhubarb any time of year.

Makes: 8 servings

Ingredients

- $\frac{3}{4}$ cups sugar, divided
- $\frac{1}{2}$ cup applesauce
- 2 tablespoons cornstarch or instant tapioca pudding
- 4 cups rhubarb, cut into $\frac{1}{2}$ inch pieces
- 1 cup fresh raspberries
- 2 tablespoons lemon juice
- 1 cup matzo meal
- 1 stick unsalted butter ($\frac{1}{2}$ cup)
- ? teaspoon ground nutmeg
- lemon sorbet or whipped cream (optional)



Directions

1. Preheat oven to 375°F.
2. In a shallow 2-quart baking dish, combine $\frac{1}{2}$ cup sugar, applesauce, and cornstarch. Add rhubarb, raspberries, and lemon juice – mixing gently but thoroughly.
3. In a food processor or a bowl, blend the matzo meal, the remaining $\frac{1}{4}$ cup sugar, butter, and nutmeg to create fine crumbs.
4. Combine matzo mixture to form a crumble and scatter topping over rhubarb mixture.

5. Bake in oven until cobbler is bubbling in center and top is golden brown, about 1 hour. Let cool 15 minutes.
6. Spoon cobbler into bowls and top with sorbet or whipped cream if desired.

Recipe from: *Prairie Fare*, North Dakota State University Extension Service, adapted by the USDA Food and Nutrition Administration.

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