

Book COOK

Saturday, June 19 | 11:00 am

Strawberry Rhubarb Cobbler

INGREDIENTS

For the filling:

- 2 cups chopped rhubarb, fresh or frozen
- 2 cups quartered strawberries, fresh or frozen
- ½ cup sugar
- 3 T rice tapioca pearls

For the topping:

- 1 cup all-purpose flour
- 1 cup rolled oats
- ½ cup sugar
- 1 tsp cinnamon
- 1 stick cold butter, cubed (8 tbsp)

Preparation:

1. Mix the filling ingredients together in a baking dish.
2. In a mixing bowl, stir the flour, oats, sugar and cinnamon together.
3. With clean hands, break up the cold stick of butter, dropping pieces into the bowl; mix the butter in with your fingers until it becomes a crumbly consistency.
4. Pour the topping over the filling, spreading it evenly
5. Bake in a pre-heated 350-degree oven for 50 – 60 minutes, until filling is bubbling and topping is golden brown.
6. Allow to cool, refrigerate any leftovers.



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