



Strawberry Rhubarb Cobbler (The Milk Method)

Ingredients:

- 1 pt. of strawberries, sliced
- 1 lb. of rhubarb, cut into 1" chunks (approx. 3 1/2 cups)
- 2 tbsp. of lemon juice
- 2/3 cups of sugar
- 1 tbsp. of butter, cut into bits

Topping:

- 1 1/3 cups of all purpose flour
- 2 tsp. of baking powder
- 3 tbsp. of brown sugar
- 1 tsp. of grated lemon rind
- 3 tbsp. of uncooked oatmeal
- 3 tbsp. of chopped walnuts (preferably toasted)
- 1 tsp. of cinnamon
- 1/3 cup of butter, cut into bits
- 1 cup of milk
- 2 tbsp. of icing sugar, sifted

Preheat oven to 400°F (200°C). Butter a 9"x9" baking dish. Combine strawberries, rhubarb, lemon juice, sugar and butter. Place in bottom of pan.

For the topping combine flour with baking powder, sugar, lemon rind, oatmeal, nuts and cinnamon. Cut in butter until it is in tiny bits. Sprinkle mixture with Milk. Stir together just until a heavy batter is formed. Drop batter by spoonfuls over top of the rhubarb.

Bake 35-40 min. Allow to cool before serving. Sprinkle with icing sugar. (Rhubarb mixture may be quite runny at first but will firm up slightly when cool).