



Noreen's Kitchen

Rhubarb Berry Cobbler

Ingredients

Fruit Filling

4 cups fresh rhubarb, sliced
2 cups blueberries
2 cups strawberries, halved
1 cup sugar
1/4 cup corn starch
3 tablespoons lemon juice
1/2 cup water

Cream Biscuit Topping

3 cups all purpose flour
1/2 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup cold butter cut into cubes
1 cup heavy cream
1 cup milk
1 teaspoon vanilla extract

Step by Step Instructions

Preheat oven to 350 degrees

In a large bowl, mix fruit, sugar, corn starch, lemon juice and water together, stirring well to combine. Transfer to a pot or cast iron Dutch oven that is at least 4 quarts in size.

Cook fruit mixture over medium heat until the fruit has softened and sauce has formed. It should be the consistency of pie filling. If using a baking dish, transfer the fruit mixture to a greased baking dish.

To prepare the biscuit topping, mix flour, sugar, baking powder and salt in a bowl to combine. Cut butter into the flour mixture using a pastry blender or two knives until the mixture resembles fine meal or small peas.

Add milk, cream and extract and toss with a fork to combine just until the mixture comes together in a thick mass.

Scoop biscuit topping on to the top of the fruit mixture covering the top completely.

Sprinkle top of cobbler with additional sugar if desired for a nice crunch and golden appearance.

Place baking dish or Dutch oven on a baking sheet that has been lined with either foil or parchment in the event of spill over.

Bake cobbler between 45 minutes and a hour or until the biscuit topping is golden brown and the fruit filling is thick and bubbly.

Remove from oven and allow to cool at least 30 minutes before serving.

Leftovers can be stored lightly covered for up to 3 days.

ENJOY!