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Rhubarb Cherry Cobbler

(Makes 8)

INGREDIENTS FOR BISCUIT TOP:

- 1 1/2 cups flour
- 1/4 cup sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 3 oz. cold butter, cut up
- 1/2 cup milk

INGREDIENTS FOR FRUIT FILLING:

- 8 cups Rhubarb, sliced
- 4 cups fresh pitted cherries
- 3/4 cup sugar
- 2 Tbls. cornstarch
- 1/2 tsp. ginger

PROCESS:

To make biscuit, put dry ingredients into a bowl and combine. Put the cold butter in and work with your fingers until the mixture is crumbly. Add the milk and toss with a fork until the ingredients are moistened. Turn out onto a table and roll relatively thin. Cut into desired shapes.

Place filling ingredients into a bowl and toss to combine. Divide between 8 individual ramekins. Place the biscuits on top of the fruit. Brush with egg wash if desired and bake at 350 degrees until bubbly.