

## Rhubarb Cobbler (from Judy Martel)

### Filling:

1 c sliced rhubarb  
2 c sliced strawberries  
6 TB sugar  
1 TB flour  
1 tsp fresh lemon juice

Stir together and pour into 2-quart oven-proof dish.

### Topping:

2/4 c flour  
1/4 tsp baking soda  
3/4 tsp baking powder  
1/4 tsp salt  
2 TB butter  
2 TB sour cream  
1/4 c half and half or milk

Stir together dry ingredients.

Cut in butter until crumbly.

Add sour cream and milk and stir quickly to create wet topping.

Bake in preheated 400 degree oven for 35 minutes, until filling is bubbly and topping is golden.  
Let stand 10 minutes and serve with vanilla ice cream (optional).

(I have made it with other fruit or with 3 cups rhubarb and no other fruit (increase sugar a little).