

Rhubarb Cobbler

Jeremy Glas C.E.C.

Executive Chef – Wynkoop Brewing Company

5 cups	Rhubarb, cut ½ inch
1 ½ cups	Sugar
1 tsp	Vanilla extract
1 tbl	Cornstarch
1 cup	Cold Water
1 ½ cups	AP Flour
¾ cups	Sugar
2 tsp	Baking Powder
pinch	Salt
1 stick	Cold Butter, cut into pieces
1/3 cup	Boiling Water

Mix the rhubarb, sugar, vanilla, cornstarch and water together so that the cornstarch is dissolved and set aside. Place the flour, sugar, baking powder, salt and butter into a food processor and mix so that the butter is in small, almost sand-like pieces. While mixing, add the hot water and mix until just incorporated. Place the rhubarb mixture in a 9x9 baking dish. Top randomly with the cobbler topping and bake at 350 degrees for 30 minutes – or until the topping begins to brown lightly. Serve warm with your favorite ice cream.