

Passover Rhubarb Cobbler

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Ingredients:

- 1 ¾ cups sugar, divided
- ¼ cup quick-cooking tapioca
- 4 cups ½-inch rhubarb pieces
- 1 cup unsweetened raspberries
- 2 tablespoons lemon juice
- 1 cup matzo meal
- ½ cup margarine or butter
- 1/8 teaspoon ground nutmeg
- lemon sorbet or whipped cream (optional)

Directions:

- In a shallow 2-quart baking dish, combine 1 ¾ cups sugar and tapioca. Add rhubarb, raspberries and lemon juice—mixing gently but thoroughly. Let stand from 15 minutes to one hour to soften tapioca, mixing several times. Meanwhile, in a food processor or a bowl, whirl or rub together with your fingers the matzo meal, the remaining ½ cup sugar, margarine and nutmeg to create fine crumbs. Squeeze matzo mixture to compact into lumps, then crumble over rhubarb mixture. Bake in a 375 F oven until cobbler is bubbling in center and top is golden brown, about 1 hour. Let cool 15 minutes; spoon cobbler into bowls and top with sorbet or whipped cream, if desired.

Makes 8 servings. Per serving: 370 calories, 12 grams (g) of fat