

Passover Rhubarb Cobbler

(This recipe comes from the Searchable Online Archive of Recipes at the University of California, Berkeley.)

Yield: 8 servings

Ingredients:

1¼ 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)

Procedure:

In a shallow 2-quart baking dish, combine 1¼ 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.

about 370 calories
and 12 grams of
fat per serving
(one eighth of the
recipe)

A smaller serving, one-tenth of the recipe, would contain 300 calories and 9.5 grams of fat.



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