

Strawberry-Rhubarb Cobbler

Since I wanted to wade into the rhubarb waters slowly, I stuck with the classic marriage of rhubarb and strawberries and didn't introduce any funky third parties into the mix. No spices, no nuts, nothing fancypants. So long as you slice the stalks nice and thin, the rhubarb gets all jammy and melty and lends a lovely tartness and body to the berries, creating a nicely balanced dessert.

1-1/2 pounds strawberries, hulled and quartered
1 pound rhubarb, trimmed, cut crosswise into 1/4"-thick slices
1 cup sugar
2-1/2 tablespoons cornstarch
2 teaspoons fresh lemon juice
1 cup all-purpose flour
2/3 cup whole wheat pastry flour
2/3 cup dark brown sugar
3/4 teaspoon baking powder
1/4 teaspoon kosher salt
6 tablespoons melted butter
1 large egg, lightly beaten

Preheat the oven to 425 and move the rack to the lower third of the oven.

In a large bowl, stir together the berries, rhubarb, sugar, cornstarch, and lemon juice. Turn out into a 2-quart baking dish.

In a medium bowl (or wipe the same bowl you used to the filling clean and dry), whisk the two flours, brown sugar, baking powder and salt. Drizzle in the melted butter and stir with a wooden spoon until all the dry bits are moistened and the dough looks like crumbly pebbles. Slowly drip in the egg and stir with a fork until evenly moistened and clumpy. Sprinkle the dough over the fruit. Place the filled baking dish on a rimmed baking sheet to catch any drips as the cobbler bubbles.

Bake for about 35 minutes, or until the top is browned and the filling is bubbly. Let stand for 30 minutes before serving. Serve alone, with a drizzle of heavy cream (!) or with vanilla ice cream (!!).