

suzanne™ Desserts

STRAWBERRY RHUBARB COBBLER



FRUIT FILLING:

4 cups strawberries, quartered
4 cups rhubarb, cut into 1-inch pieces
1 teaspoon vanilla extract
3/4 cup All Natural SomerSweet® Baking Blend
(or 2 tablespoons plus 1 teaspoon original SomerSweet®)
2 tablespoons orange juice
2 tablespoons cornstarch
1 recipe Perfectly Whipped Cream

TOPPING:

1 1/3 cups whole wheat flour
2 tablespoons All Natural SomerSweet® Baking Blend
(or 1 teaspoon original SomerSweet®)
1 1/4 teaspoon baking powder
1 tablespoon baking soda
1/4 teaspoon salt
1/4 cup butter, cold and cut up
1/2 cup buttermilk

PERFECTLY WHIPPED CREAM:

2 cups heavy cream
1 teaspoon vanilla extract
2 tablespoons All Natural SomerSweet® Baking Blend
(or 1-2 teaspoons original SomerSweet®)

To make filling: In a large bowl, combine strawberries, rhubarb, vanilla, All Natural SomerSweet®, orange juice and cornstarch. Mix well and set aside.

Preheat oven to 350 degrees.

To make topping: Combine flour, All Natural SomerSweet®, baking powder, baking soda and salt. Mix with a stand mixer fitted with a paddle or knead by hand. Add butter and mix until coarse. Using a fork, add buttermilk until dough forms. Turn onto work surface and knead gently, but do not overwork. Roll dough out until it is 1/2 inch thick, adding flour as needed. Using a cookie cutter, cut out the biscuits and place on a cookie sheet and bake until golden, about 30 to 40 minutes.

Place fruit filling into an ovenproof baking dish and top with biscuits. Bake for 40 minutes. Serve hot, topped with Perfectly Whipped Cream or vanilla ice cream.

To make Perfectly Whipped Cream: With an electric mixer, whip the cream until it starts to thicken. Add the vanilla and the All Natural SomerSweet®. Continue whipping until soft peaks form. angel food cake. Continue alternating until all the cake and berries are finished.

Cover with plastic wrap. Place a plastic plate on top then top with weights like canned soup or containers of yogurt. Refrigerate for 12-24 hours.

Before serving invert onto a rimmed cake stand, and dust with All Natural SomerSweet®.