

# A Recipe From *tikkido*

## Rhubarb Cobbler Recipe

<https://tikkido.com/blog/amazing-rhubarb-cobbler-recipe>

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### Rhubarb Cobbler Fruit Filling:

- 4 cups sliced rhubarb
- 1/3 cup sugar
- 1/4 teaspoon nutmeg

### Rhubarb Cobbler Dough:

- 1 cup sugar
- 1 cup flour
- 1 egg, beaten
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/3 cup cold butter



### Instructions:

1. Combine filling ingredients in a bowl and put in the bottom of a 9” baking dish.
2. Mix dry ingredients together, then cut in the cold butter. Mix in the beaten egg to form a thick dough. If the dough is still too dry to hold together, add a few teaspoons of water at a time until it comes together.
3. Drop bits of the cobbler dough on top of the fruit filling covering the bottom of the baking dish. Bake at 375 degrees Fahrenheit for 35-40 minutes.