



Strawberry Rhubarb Cobbler

A fruity spring and summer dessert made with fresh rhubarb and strawberries and topped with fluffy gluten-free biscuits. Also dairy- and egg-free. Photos and recipe courtesy of [Café Johnsonia](#).

Yield: 8 servings

Ingredients

Biscuit dough:

- ⅓ cup chilled butter or butter alternative (I used organic 100% pure non-hydrogenated vegetable shortening)
- 1¼ to 1½ cups unsweetened almond milk or regular milk
- One package [Pamela's Biscuit & Scone Mix](#)
- 1 Tablespoon organic evaporated cane juice or granulated sugar

Filling:

- 2 heaping cups of sliced rhubarb
- 2 pounds strawberries
- ½ cup maple syrup
- 1 Tablespoon pure vanilla extract
- Juice and zest of 1 lemon
- 2 Tablespoons arrowroot starch (can also use cornstarch)

For whipped coconut cream:

- 1 can coconut cream, chilled and whipped
- 1 teaspoon gluten-free pure vanilla extract
- 1 teaspoon organic pure maple syrup, optional

Directions

Preheat oven to 400°F. Place the rack in the center of the oven.

In a 3- or 4- quart Dutch oven or casserole dish, combine sliced rhubarb, strawberries, maple syrup, vanilla, arrowroot starch, lemon juice and zest. Stir well and let stand for 15-20 minutes.

Meanwhile, in a medium mixing bowl, stir together the Biscuit and Scone Mix with the 1 Tablespoon cane juice or sugar. Add the chilled butter or butter alternative. Using your hands or a pastry cutter, work the butter into the dry ingredients until crumbly. Add the milk and stir together all at once using a fork, being careful not to over-mix; stir just until combined. Add a little extra almond milk if the dough feels too stiff. It should be neither too runny nor too stiff.

Using a spoon or small ice cream scoop, drop rounds of the dough evenly on top of the fruit filling. Bake uncovered for 50-60 minutes, or until the dumplings are cooked through and golden on top, and the filling is bubbling around the edges and in the center. Let cool slightly before serving.

To make the coconut whipped cream - carefully spoon out the solidified coconut cream into a mixing bowl, leaving behind any clear liquid. Add the maple syrup, if using, and vanilla extract. Whisk well. It will get slightly lighter and creamier, but won't be as airy as dairy whipped cream. Chill until ready to use.