**STRAWBERRY RHUBARB COBBLER**

FRUIT

* 1/2 cup granulated sugar
* 3 tablespoons unbleached all-purpose flour
* 11/2 teaspoons ground cinnamon
* 2 1/2 cups diced rhubarb (from about 1/2 pound trimmed stalks)
* 3 cups ripe strawberries, hulled and quartered

TOPPING

* 1 cup flour
* 1/3 cup sugar
* 1/4 cup yellow cornmeal (not stone-ground)
* 1 tablespoon baking powder
* 1 teaspoon baking soda
* 1/8 teaspoon salt
* Zest of one medium lemon
* 3 tablespoons cold butter, diced
* 1/2 cup buttermilk

Preheat oven to 400F. Lightly butter a 9-inch deep-dish pie plate.

In a small bowl, whisk together sugar, flour, and cinnamon- set aside.

Place rhubarb in a medium bowl and toss with above flour mixture. Add strawberries and mix gently to combine. Spoon fruit mixture into prepared pie dish. Set aside

Combine flour, sugar, cornmeal, baking powder, baking soda, salt and lemon zest in a medium bowl. Add diced butter and cut into flour with a pastry blender or the tips of your fingers until a coarse meal is formed. Add buttermilk and stir gently with a fork to moisten.
Do not over mix! Evenly spoon topping over fruit.

Set pie dish in oven and bake for 20-25 minutes, or until topping is golden and fruit is bubbly.

Serve warm with a scoop of vanilla or cinnamon ice cream, or a dollop of lightly whipped cream.

Makes 8-10 servings.