



Old Fashioned Rhubarb Cobbler

 Vegetarian

READY IN



90 min.

SERVINGS



12

CALORIES



143 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 3 tablespoons butter
- ☐ 1 tablespoon cornstarch
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup milk
- ☐ 3 cups rhubarb chopped to taste
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract

- ☐ 1 cup water boiling
- ☐ 1 cup sugar white

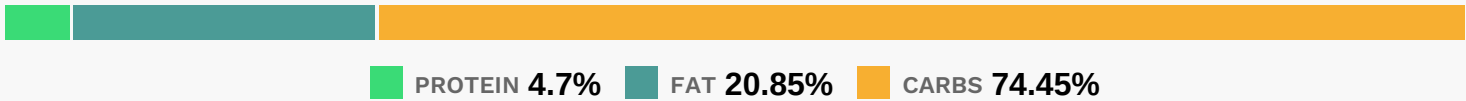
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Spread rhubarb into the bottom of a 9x13-inch baking dish.
- ☐ Beat 3/4 cup white sugar and butter together in a bowl using an electric mixer until creamy and smooth; stir in 1 cup flour, milk, baking powder, vanilla extract, and 1/2 teaspoon salt.
- ☐ Pour batter over rhubarb.
- ☐ Mix 1 cup sugar, cornstarch, and 1/4 teaspoon salt in a bowl; sprinkle over batter.
- ☐ Pour boiling water over sugar mixture layer.
- ☐ Bake in the preheated oven until cobbler is lightly browned, about 1 hour.

Nutrition Facts



Properties

Glycemic Index:28.17, Glycemic Load:17.76, Inflammation Score:-2, Nutrition Score:3.293478247912%

Flavonoids

Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg

Nutrients (% of daily need)

Calories: 143.36kcal (7.17%), Fat: 3.38g (5.2%), Saturated Fat: 2.02g (12.63%), Carbohydrates: 27.15g (9.05%), Net Carbohydrates: 26.32g (9.57%), Sugar: 17.53g (19.48%), Cholesterol: 8.74mg (2.91%), Sodium: 112.82mg (4.91%), Alcohol: 0.11g (100%), Alcohol %: 0.16% (100%), Protein: 1.72g (3.43%), Vitamin K: 9.24µg (8.8%), Manganese: 0.13mg (6.66%), Vitamin B1: 0.09mg (6.25%), Calcium: 61.56mg (6.16%), Selenium: 4.21µg (6.02%), Folate: 21.3µg (5.33%), Vitamin B2: 0.08mg (4.67%), Vitamin B3: 0.72mg (3.6%), Phosphorus: 34.04mg (3.4%), Fiber: 0.84g (3.35%), Iron: 0.6mg (3.33%), Potassium: 116mg (3.31%), Vitamin C: 2.44mg (2.96%), Vitamin A: 135.04IU (2.7%), Magnesium: 7.59mg (1.9%), Copper: 0.03mg (1.32%), Vitamin E: 0.17mg (1.17%), Vitamin B5: 0.11mg (1.13%), Zinc: 0.15mg (1.02%), Vitamin B12: 0.06µg (1.01%)