

Episode 3

Ben: Hello and welcome to Who's Cooking What? with Ben and Debby, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

Before we dig into today's recipe, Debby, congratulations on your anniversary!

Debby: Thank you!

Ben: I've got something perfect for the occasion.

Preheat your oven to the usual default baking temperature, then line a small brownie pan with parchment. It's choose-your-own-adventure time after this: you can either get a small clamshell pack and a half of, say, raspberries or other juicy fruit, or a small jar of jam of your choice, but I personally like to start off by taking 3 stalks of rhubarb (or approximately enough to have the same weight as a full package of sticks of butter) and slicing them into pieces that are about as big as your thumb. Put those in a saucepan with as much sugar as you like – for rhubarb, a lot of people like equal parts sugar by weight, and maybe a splash of lemon juice and a sprinkle of salt to brighten things up. Bring it all to a boil, then let it simmer until the rhubarb has fallen apart and you've got jam.

Debby: Rhubarb is so underappreciated, but it truly is the best.

[podcast transition music]

Ben: Anyway, if you don't want to make jam from scratch, you can just skip to the next step: streusel. Combine equal parts by weight of flour and rolled oats. You'll need a little more than what half a package of butter weighs, and hey, we need butter too, so good thing you've already got it lying around. Anyway, mix the flour, oats, almost as much by weight of brown sugar, a small spoon each of baking powder and kosher salt, and half that small spoon total of baking soda and cinnamon. Next, take less than a stick of butter, but more than half a stick, cut it into

small cubes, and smash and rub it into the dry ingredients until you have a clumpy, streusel-like mix. Finally, mix in an egg until you have a smooth dough.

Debby: Huh, an egg in streusel. Interesting!

Gently press most of the dough into the bottom of your pan. You want things even but still loose, not compressed into a solid layer. Add the jam you bought or made, or the pack and a half of raspberries or other fruit, and maybe a little more lemon juice or salt, just for extra deliciousness. Sprinkle the remaining dough on top like a streusel, and then bake for about as long as it would take you to watch the major story setup in *Eurovision Song Contest: The Story of Fire Saga*. Which you should totally watch, by the way. Then take it out of the oven when the cake is puffed, firm, and golden brown.

[podcast transition music]

Ben: Cool in the pan until the bars are room temperature, then loosen exposed sides from the pan with a knife. Gently tug the parchment to loosen things, then move to a cutting board and slice. This is great plain, but it's your celebration dessert, so don't forget the whipped cream!

And that does it for this week's episode of Who's Cooking What? - thanks for tuning in! Who's Cooking What? is available on Apple Podcasts, Spotify, and any other place you can download podcasts