

Berry Cobbler

Serves 6

A cobbler or crisp can be adapted to all seasons, to any meal of the day and can be served elegantly or with humble comfort. Even those who do not normally eat desert will seldom turn down a cobbler bubbling from the stone hearth.

Ingredients

3 pts.	mixed berries (boysenberries; blueberries; raspberries; black berries)
1/3 cup	sugar
2 Tbsp.	all-purpose flour
1 1/2 Tbsp.	orange zest
1 1/2 cup	all-purpose flour
1 Tbsp.	orange zest
2 Tbsp.	crystallized ginger, finely chopped
1/4 tsp.	salt
2 Tbsp.	sugar
2 1/4 tsp.	baking powder
6 Tbsp.	unsalted butter
3/4 cup	whipping cream

Method

Oven Temperature: 570-600 degrees

- Toss the first 4 ingredients together in a bowl, then set aside while you make the dough. If the berries are very ripe you might want to add a little more flour to them.
- For the dough, mix all the ingredients together except for the butter and cream.
- Cut the butter into the flour mixture until it looks like oatmeal.
- Add the cream and mix until it just comes together. Add a touch more cream if the dough does not hold together.
- Put the berry mixture into a 1 1/2 qt. gratin or baking dish, or into 4-6 individual baking dishes.
- Roll the dough into a 1/2-in. thick pancake, or if using individual baking dishes, cut the dough into 4-6 equal pieces and form them into 1/2-in. thick pancakes. Arrange the flattened dough on top of the berries.
- Place the cobblers on a small sheet pan and set just inside the door of the oven. Bake for about 10 minutes, rotating the cobbler once, or until the top is nicely browned and the berries are bubbling.

