

MY FAVORITE BLACKBERRY COBBLER

Serves 6 to 8 people

Prep Time: 15 minutes

Total time: 1 hour, 10 minutes including baking & cooling time

Filling Ingredients:

6 cups fresh blackberries, rinsed and well-drained

1 Tbsp. cornstarch

1/3 to 1/2 cup organic cane sugar or coconut sugar (adjust according to sweetness of berries)

1 tsp. vanilla extract

Biscuit Ingredients:

1 cup organic all-purpose flour (white spelt flour works well too, or 1/2 and 1/2)

1/4 cup plus 2 tsp. sugar

2 tsp. baking powder

1/4 tsp. baking soda

1/4 tsp. salt

1/3 cup buttermilk (or whole milk mixed w/1 tsp. lemon juice or white vinegar). Tip: buttermilk should be room temperature

4 Tbsp. (1/2 stick) organic unsalted butter, melted and cooled

1/2 tsp. vanilla extract

1/8 tsp. cinnamon

Directions:

Adjust an oven rack to the middle position & preheat to 400 degrees. Mix the filling ingredients together and put it in a deep-dish 9" pie pan or an 8" square glass baking

dish. Place the pan on a foil-lined rimmed baking sheet to catch any overflow, and bake until the fruit begins to bubble (about 20 to 30 minutes).

While fruit is baking, whisk the flour, $\frac{1}{4}$ cup of the sugar, the baking powder, baking soda & salt together in a large bowl. In a separate bowl, whisk the buttermilk, melted butter and vanilla together. *

In a third small bowl, toss the remaining 2 tsp sugar with the cinnamon.

Once the fruit has begun to release liquid, gently stir the buttermilk mixture into the flour mixture with a rubber spatula until the dough is just combined and no dry pockets remain.

Remove the cobbler filling from the oven and stir. Divide the biscuit dough into 8 equal pieces and place them on top of the hot filling, spaced evenly. Sprinkle the dough with the cinnamon/sugar mixture.

Return the cobbler to the oven and continue to bake until filling is bubbling and the biscuits are golden brown and cooked through, about 15 to 20 minutes.

Let the cobbler cool on a wire rack for at least 15 min before serving.

* This is an important step: if your buttermilk is too cold, the melted butter will coagulate and the result will be less-than-fluffy biscuits (although it still works). Before I begin to prepare this dish, I measure out the buttermilk and let it sit on the counter for a half hour or so. I also melt the butter in advance so it has ample time to cool before mixing the two. Ideally, the butter and the milk are close to the same temperature when you mix them into a creamy blend.