

# Apple, Pear and Almond Cobbler

Serves 6-8

*A cobbler can be easily adapted to showcase the fruits of the changing seasons. Often apple and pear seasons overlap in the market. Use whatever cooking apples and buttery pears are locally grown.*

## Ingredients

3 ea.	apples, peeled, cored and sliced into ½-in. pieces
3 ea.	pears, peeled, cored and sliced into ½-in. pieces
1/2 cup	almonds, slivered
1 Tbsp.	brandy
1 tsp.	cinnamon
½ cup + 2 Tbsp.	sugar
1 ½ cups	flour
2¼	baking powder
¼ tsp.	salt
6 Tbsp.	unsalted butter, cut into 6 pieces
¾ cup	heavy cream
1/2 tsp.	almond extract

## Method

**Oven Temperature: 480-550 degrees**

- Mix the apples, pears, and almonds in a bowl and sprinkle with brandy. Toss with ½ cup sugar and cinnamon.
- In a food processor fitted with the blade attachment, add the flour, 2 Tbsp. sugar, baking powder, and salt and pulse to mix.
- Add the butter and pulse again until the mixture resembles oatmeal.
- Mix the cream with the almond extract and add through the feed tube while pulsing the processor just until mixture comes together.
- Pour the fruit mixture into a 1½-2 qt. baking dish or 6-8 individual ramekins.
- On a lightly floured surface roll the dough into a ½-in. rectangle. Cut into 6-8 squares and arrange on top of the fruit.
- **Flame Height: 1**
- Bake **just inside the doorway** of the oven for about 30-35 minutes, rotating once for even cooking, until the fruit is bubbling and the pastry is lightly browned.
- If your oven is hotter than the temperature we suggest or the cobbler is browning too quickly, cover it lightly with foil and remove the foil for the last 5 minutes of the cooking.



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