

Berry Cobbler

Serves 6-8

Who can resist warm berries bubbling beneath flaky pastry coming fresh out of the stone hearth oven? Gild the lily by serving with vanilla ice cream.

Ingredients

3 pints	berries (use boysenberries, blueberries, raspberries, blackberries or a mixture)
1½ cup + 2 Tbsp.	flour
⅓ cup + 2 Tbsp.	sugar
2½ Tbsp.	orange zest, grated
2 Tbsp.	crystallized ginger, finely chopped
2¼ tsp.	baking powder
¼ tsp.	salt
6 Tbsp.	unsalted butter, cut into 6 pieces
¾ cup	heavy cream

Method

Oven Temperature: 480-550 degrees

- Toss the berries with ⅓ cup of the sugar, 2 Tbsp. of the flour and 1½ Tbsp. of the orange zest.
- In a food processor fitted with the blade attachment, add the remaining 1½ cups flour, 2 Tbsp. sugar, 1 Tbsp. orange zest, ginger, baking powder, and salt and pulse to mix.
- Add the butter and pulse again until the mixture resembles oatmeal.
- Add the cream through the feed tube while pulsing just until mixture comes together.
- Pour the berry 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 berries.
- **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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