

Blueberry Cobbler

Serves 8

Ingredients

Filling:

½ cup sugar
2 tablespoons cornstarch
2 teaspoons lemon zest
2 tablespoons lemon juice
pinch of salt
1 tablespoon almond extract
4 cups blueberries (about 1 ¼ pounds)

Cobbler:

3 tablespoons sugar
2 cups flour
3 teaspoons baking powder
¼ teaspoon salt
1 stick + 3 tablespoons cold butter, cut into small dice
¾ cup heavy cream
2 tablespoons Turbinado sugar

Procedure

1. Preheat oven to 350 degrees.
2. To make the blueberry filling, combine sugar, cornstarch, lemon juice, zest, and salt in a medium bowl. Add the blueberries and toss them to coat. Transfer blueberry mixture to the dish, set aside.
3. To make cobbler combine dry ingredients in the bowl of a stand mixer, mix on low speed to combine. Add cold-diced butter and mix until fairly well incorporated. Add cream until mixture comes together. Do not over-mix. As soon as mixture is combined, turn off mixer!
4. Lightly crumble cobbler over the blueberry filling, sprinkle with Turbinado sugar and bake for 40 - 45 minutes or until blueberry filling is bubbly.
5. Cool to room temperature before serving. Alternately, you may bake cobbler a day in advance. Let come to room temperature before serving.