BLUEBERRY COBBLER

MAKES
6 TO 8 SERVINGS

TIME
ABOUT 1 HOUR

My friend John Willoughby found this recipe in a Southern boardinghouse decades ago. The topping is somewhere between a biscuit and a cookie: fluffy, tender, buttery, and slightly sweet. I love this with blueberries, but you can make it with any fruit you like. Top with ice cream or whipped cream.

INGREDIENTS

8 tablespoons (1 stick) cold butter, plus more for greasing
About 6 cups blueberries, rinsed and drained
1 1/4 cups sugar, or to taste
1 cup all-purpose flour
1 teaspoon baking powder
Pinch salt
2 eggs
1/2 teaspoon vanilla extract
1 teaspoon grated lemon zest (optional)

INSTRUCTIONS

1. Heat the oven to 375°F. Lightly grease a 8- or 9-inch square baking pan with butter. Toss the blueberries in a medium bowl with 1/4 cup of the sugar. Taste and add more sugar if you like. Put the berries in the prepared pan.

2. Cut up the butter into 1/4-inch bits. Put the flour, baking powder, salt, and remaining sugar in a food processor and pulse once or twice to combine. Add the butter and process until the dough is just combined, only a few seconds; you should still see bits of butter. Transfer to a bowl and beat in the eggs, vanilla, and lemon zest if you’re using it with a fork.

3. Drop the dough onto the blueberries, 1 heaping tablespoon at a time, spacing the mounds as evenly as you can; leave gaps in between them so the filling can vent steam as it bakes. Bake until the dough is just starting to brown and the blueberries are tender and bubbling, 35 to 45 minutes. Serve hot, warm, or at room temperature.
Transfer any leftovers to a non-reactive container if necessary and refrigerate for up to a couple days.

Recipe from *How to Cook Everything: Completely Revised 20th Anniversary Edition*