

Chez Panisse's Blueberry Cobbler

4-6 servings

Berries

- 650 g fresh blueberries (or other berries)
- 66 g sugar
- 1 T all-purpose flour

Dough

- 195 g all-purpose flour
- ½ tsp kosher salt
- 1½ T sugar
- 2¼ tsp baking powder
- 84 g cold unsalted butter, cut into small pieces
- 180 ml heavy cream, plus additional for serving, if desired



1. Heat the oven to **190°C**.

Prepare the berries:

2. If frozen, thaw in refrigerator first, then drain. Place in a bowl and toss with the **sugar** and **flour**. Set aside.

Make the dough:

3. Mix the **flour**, **salt**, **sugar** and **baking powder** in a bowl.
4. Cut in the **butter** until mixture resembles coarse meal.
5. Add the **cream** and mix lightly, just until the dry ingredients are moistened.
6. Put the blueberries in a 1.4-liter gratin or baking dish.
7. Make patties out of the dough, 5 to 6-cm in diameter and 13-mm thick. Arrange them over the top of the berries.
8. Bake until the topping is brown and the juices bubble thickly around it, **about 35 to 40 minutes**.
9. Let cool slightly. Serve warm, with **cream** to pour on top, if desired.