

Mixed Berry Cobbler

Serves 8

Filling:

- 200 g sugar
- 1½ T cornstarch
- 800-900 g mixed fresh berries

Dough:

- 175 g unbleached all-purpose flour plus more for surface
- 50 g sugar plus more for sprinkling
- 1½ tsp baking powder
- ½ teaspoons salt
- 70 g chilled unsalted butter, cut into 1/2" cubes
- 120 ml chilled whole milk plus more for brushing
- Vanilla ice cream



Filling:

1. Preheat oven to **200°C**.
2. Whisk **sugar** and **cornstarch** in a large bowl.
3. Add **berries** to bowl and toss to coat.
4. Transfer berry mixture to a 1-liter baking dish about 5 cm deep. Set aside to macerate while making dough.

Dough:

5. Whisk **flour**, **sugar**, **baking powder**, and **salt** in a medium bowl.
6. Add **butter**; using fingertips, rub in butter until coarse meal forms.
7. Add **milk** and stir just until dough forms.
8. Gather dough into a ball and transfer to a lightly floured surface. Gently knead 5 or 6 times, then pat or roll dough into a 23x15 cm rectangle. Cut dough in half lengthwise, then crosswise 3 times, forming 8 rectangles. Arrange biscuits 1/2" apart over fruit. Brush tops lightly with milk and sprinkle with sugar.
9. Bake until fruit is bubbling and biscuits are just cooked through and golden all over, **about 35 minutes**.
10. Let **cool at least 30 minutes**; serve with vanilla ice cream.

DO AHEAD: *Cobbler can be made up to 3 hours ahead. Rewarm at 180°C if desired.*