



## Rhubarb Raspberry Cobbler

Serves 8

### Filling Ingredients

- 2 pounds rhubarb, trimmed and cut into 1/4-inch pieces (about 6 cups)
- 2 ½ cups fresh raspberries (or one 10-ounce package frozen raspberries, defrosted if you're in a pinch - but I did not try this)
- 1 cup plus 2 tablespoons sugar
- 2 ½ tablespoons cornstarch

### Biscuit Ingredients

- 1 cup all-purpose flour, more as necessary
- ⅔ cup fine cornmeal (or process coarser cornmeal for 15 seconds)
- ¼ cup granulated sugar
- 1 ½ tablespoons baking powder
- ¼ teaspoon sea salt
- 6 tablespoons cold salted butter, cut into 1/2-inch cubes
- ⅔ cup heavy cream, more for brushing (I forgot to brush the tops)

### Instructions

Preheat the oven to 350 degrees.

For filling, in a large bowl, toss together rhubarb, raspberries, sugar and cornstarch. Allow the mixture to stand while preparing biscuit dough.

To prepare the biscuits, place flour, cornmeal, sugar, baking powder and salt in a food processor and pulse to combine (or whisk everything together in a bowl).

Add butter and pulse until mixture resembles coarse meal (or use two knives to cut butter into flour mixture). Pour in cream and continue pulsing (or stir) until dough starts to come together, scraping down sides of bowl if necessary.

Turn dough onto a lightly floured surface (I did have to add a little more flour to make it easier to handle) and gently pat it together. Divide it equally into eight balls, then flatten them slightly into thick rounds. Biscuit dough can be made up to a day in advance and refrigerated, covered, until needed.

Scrape filling and accumulated juices into a 2 ½ -quart gratin or baking dish (9 by 12 inches). Arrange biscuits on top of filling and brush with cream. Place a rimmed cookie sheet underneath the pan containing the cobbler, and bake for 40 to 45 minutes, or until the filling is bubbling and biscuits are golden.

Let it cool for at least 30 minutes or longer, and dish into a bowl. Top with ice cream or whipped cream or plain yogurt. This thickens up a lot when left to cool completely.