Barack-Berry Cobbler

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup plus 2 tbsp all purpose flour
3/4 cup plus 2 tsp sugar
1 1/2 tsp baking powder
1/4 tsp nutmeg
1/4 tsp cinnamon
pinch of ginger
1/4 tsp salt
5 tbsp butter, cubed and chilled
1 tsp vanilla
3/4 cup cream, chilled
2 cups fresh blackberries
2 cups fresh raspberries
1 cup fresh blueberries
1/4 cup water

Instructions

Yes, I know the recipe name is a bit silly, but I did make this for the first time on November 4th, 2008.

1. Preheat oven to 400F. In a small bowl stir together 2 tbsp of the flour and 3/4 cup of the sugar, set aside.

2. In another bowl sift together remaining flour and sugar and baking powder, nutmeg, cinnamon, ginger and salt. Using a pastry cutter or a fork, cut in the butter to the flour mixture until it resembles coarse crumbs. Stir the vanilla into the cream and then into the flour until it comes together to form a dough. Make 8 equal size biscuits and set

aside.

3. In a large pot combine fruit and water and cook for 5 minutes over medium heat. Add reserved flour mixture and cook for about 4 minutes until it thickens, stirring often.

4.Remove fruit mixture from heat and pour into a 10' cast iron skillet. (Or other baking dish) Dot with butter and place biscuits on top in a circle.

5. Bake for 20-25 minutes until biscuits are golden brown and fruit is bubbling. Let cool for 5 minutes and serve directly from the skillet. Serve with ice cream!!