

# Salt and Serenity

## Strawberry Raspberry Cobbler

This recipe is adapted from the July 2002 issue of Cook's Illustrated Magazine.

Serves 6-8

4 cups fresh strawberries, rinsed, hulled and halved or quartered if large  
2 ½ cups fresh raspberries  
⅓ cup sugar  
1 teaspoon vanilla extract  
2 tablespoons Minit tapioca  
1 cup unbleached all-purpose flour  
2 Tablespoons cornmeal  
¼ cup granulated sugar  
2 teaspoons baking powder  
¼ teaspoon baking soda  
¼ teaspoon table salt  
4 tablespoons unsalted butter (2 ounces), melted  
⅓ cup buttermilk or ⅓ cup whole milk plus 1 teaspoon fresh lemon juice  
½ teaspoon vanilla extract  
⅛ teaspoon ground cinnamon  
2 teaspoons granulated sugar

1. Adjust an oven rack to the middle position and heat the oven to 400°F. Toss the berries, sugar, Minit tapioca and vanilla together in a 9-inch round baking dish. Let sit for about 15 minutes, until that the tapioca dissolves. Place the pie plate on a rimmed baking sheet and bake until the fruit releases its liquid and is hot and bubbling around the edges, 20 to 30 minutes.
2. Meanwhile, whisk the flour, cornmeal, sugar, baking powder, baking soda, and salt together in a large bowl; set aside. In a separate bowl, whisk the buttermilk, (or milk and lemon juice) butter, and vanilla together; set aside. In a third small bowl, mix the remaining 2 teaspoons sugar with the cinnamon; set aside.
3. When the filling is ready, stir the buttermilk mixture into the flour mixture with a rubber spatula until just combined and no pockets of flour remain. Remove the cobbler filling from the oven and stir. Increase oven temperature to 425°F. Pinch off 8 equal pieces of the biscuit dough and arrange them on top of the hot filling, spaced 1/2 inch apart. Sprinkle the tops of the biscuits with the cinnamon sugar.

4. Continue to bake the cobbler until the biscuits are golden brown on top and cooked through and the filling is again hot and bubbling, 15 to 20 minutes. Cool the cobbler on a wire rack for 15 minutes before serving. Serve with whipped cream or vanilla ice cream if you like. (and who wouldn't like?)