



Here's the Scoop

Easier than pie, cobblers are made for summer fruits

THERE'S NO SHORTAGE OF WAYS TO combine fruit and dough into a summer treat. You've got your pies, buckles, crisps, brown bettys, and sonkers—the list goes on. Then there's the cobbler, an overarching term for a deep-dish dessert dating back to colonial days in which fruit is topped by or enclosed in dough. In the South, that usually means biscuit dough, and

whatever fresh fruit is on hand: blackberry, peach, and blueberry are common variations, but apple and cherry also work. In this version, we've upped the Southern ante with the addition of a cornmeal topping for crunch and sweet corn goodness. While there's no definitive conclusion about the origins of the dish's name (some say it's from the archaic Middle English word *cobeler*, meaning wooden bowl), you'll notice the cornmeal biscuits in this recipe expand in the oven, reminiscent of golden-brown cobblestone streets. When getting started, taste your blueberries to determine if you need the squeeze of lemon juice: Commercial blueberries are less acidic than ones from roadside farm stands, so they'll benefit more from a pop of acid. It's tempting to skip the tapioca starch (also called tapioca flour) and reach for the flour or cornstarch that is likely in your pantry, but resist the urge. Tapioca has a more neutral flavor than its counterparts and will leave a clearer gloss on the berries. The longer you let the cobbler cool before serving, the more the filling will set. But if you don't mind a bit of a mess, feel free to dive right in.—*Lia Grabowski*

PHOTOS BY JONATHAN BONCEK

TLP's Blueberry Cornmeal Cobbler

For the filling:

6 cups blueberries
2/3 cup sugar
1/3 cup tapioca starch
1 teaspoon freshly squeezed
lemon juice, optional

3/4 teaspoon kosher salt

For the topping:

2 cups flour
1 1/3 cups cornmeal
1/2 cup sugar

1 tablespoon plus 1 teaspoon
baking powder
1/2 teaspoon baking soda
1 teaspoon salt
3/4 cup chilled unsalted
butter, cut into 1/2-inch cubes

1 2/3 cups buttermilk
1 large egg for wash
Demerara sugar, for sprinkling
Vanilla ice cream, for serving

Serves 8 to 10



1

MAKE THE FILLING

Preheat oven to 375 degrees. In a large bowl, combine filling ingredients and toss to coat. Transfer to a baking dish and set aside.



2

START THE DOUGH

In a medium bowl, whisk together flour, cornmeal, sugar, baking powder, baking soda, and salt. Add butter, using your fingers in a snapping motion to rub butter into dry ingredients. Work quickly so the butter doesn't melt.



3

ADD BUTTERMILK

Add buttermilk to dough mixture and use a fork to stir until evenly combined and dough begins to come together.



4

SCOOP DOUGH

Using an ice cream scoop or large spoon, scoop dough onto berries, leaving a bit of room between each round.



5

BRUSH WITH EGG WASH

In a small bowl, stir egg until yolk and whites are evenly combined. Gently brush egg wash over cornmeal dough.



6

BAKE AND SERVE

Sprinkle dough with demerara sugar, then bake cobbler for about 45 minutes, until filling is bubbly and biscuits are deeply golden brown. Allow to cool slightly. Serve warm, topped with vanilla ice cream.