

Dessert

Apricot-Blueberry Cobbler

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Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 1 hour

1 tablespoon cornstarch
1/2 cup + 2 tablespoons granulated sugar, divided
12 apricots, cut into 1/2-inch wedges
1 1/4 cups blueberries
1 1/2 cups all-purpose flour (spooned and leveled)
2 teaspoons baking powder
1/4 teaspoon coarse salt
1 stick cold unsalted butter, cut into small pieces
3/4 cup cold heavy cream (plus more for brushing)
sanding sugar (optional)

Preheat the oven to 375 degrees with the racks in the middle and lower thirds.

In a large bowl, whisk together the cornstarch, and 1/2 cup of the granulated sugar. Stir in the apricots and blueberries. Spread the mixture into a 10-inch cast-iron skillet.

In a food processor, pulse the remaining two tablespoons of granulated sugar, flour, baking powder and salt until combined. Add the butter and pulse until the mixture resembles a coarse meal with a few pea-size pieces of butter remaining. Add the heavy cream and pulse two or three times until combined.

Spoon the batter into eight mounds on the fruit mixture. Press lightly on the tops to flatten. Brush with the heavy cream and sprinkle with the sanding sugar, if desired.

Bake on the middle rack, with a foil-lined rimmed baking sheet on the lower rack to catch drips, until the biscuits are golden and the juices bubble in the center, about 40 to 45 minutes.

Transfer to a wire rack and let cool.

Serve warm or at room temperature. (Cover and keep at room temperature for up to two days.)

Per Serving (excluding unknown items): 192 Calories; 12g Fat (52.8% calories from fat); 1g Protein; 23g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 184mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 2 1/2 Fat; 1 Other Carbohydrates.