

Jules's Cobbler

By Jules, Boston Mamas Guest Contributor



The only time I ever really crave fruit is in the summer, when berries are round and plump, peaches and nectarines leave their juices behind on your chin, and everywhere you turn, there are fruit salads and cobblers galore. As fall approaches and the last days of summer linger, I always begin to get excited about making cobblers. In cooler weather, I focus on apples, but while we still have fresh summer fruit, I take full advantage of the local, organic farms' bright offerings. In my opinion, the best cobbler is one that displays the beauty of the fruit but also has plenty of the "cobbler-y" stuff: the buttery and sugar topping that for many of us really is the best part. Here is my recipe for a peach and raspberry cobbler, but no need to be wedded to these fruits; use whatever fruit looks good that day.

Ingredients:

- 8 peaches, pitted and sliced into about ¼" slices (I choose under ripe peaches for this- not too soft)
- ¼ cup orange juice
- ¾ cup granulated sugar, divided
- 8 oz (2 cups) red raspberries
- 2 Tbsp cornstarch
- 1 tsp pure vanilla extract
- 1 cup all-purpose flour
- 1 cup light brown sugar
- 1/2 tsp salt
- 1 stick plus 1 tablespoon unsalted butter, chilled and cubed



1. Preheat oven to 350°F. Place sliced peaches, orange juice, and ¼ cup granulated sugar in large saucepan over medium-high heat. Stir gently for about 5 minutes, until sugar begins to dissolve and peaches begin to soften.
2. Remove peaches from heat and very gently stir in raspberries, cornstarch, and vanilla extract. Only stir until combined, as to not completely rupture the raspberries. Allow entire mixture to cool in refrigerator while you begin to make the topping.
3. In a Cuisinart, combine flour, light brown sugar, salt, and ½ cup granulated sugar. Pulse Cuisinart for a few seconds to incorporate dry ingredients. Slowly, pulse in cubed, chilled butter, about two tablespoons at a time until all butter is incorporated. The mixture should look like wet sand.
4. Remove cooled fruit mixture from fridge and, using a slotted spoon to omit most of the residual juice, layer entire mixture on bottom of baking dish. Using your hands, sprinkle all of topping mixture over fruit mixture. It may seem like a lot, but much of it will dissolve into the juices underneath.
5. Bake for 20 minutes. Serve warm with whipped cream or ice cream.