

# U The Lexingtonienne U

## SUMMER FRUIT COBBLER WITH CINNAMON BISCUITS

*Adapted from a recipe in Bon Appetit*

### **For the fruit filling:**

- 5-ish pounds in-season fruit (peaches, plums, pluots, plumcots, etc), peeled\* and cut into bite-size pieces
- 6 oz (ish) berries (optional)
- 1 C sugar (you can do all granulated sugar or half granulated, half light brown)
- 1/4 C cornstarch
- 1 tsp vanilla

*\*An easy peeling method: Lightly score an "x" into each piece of fruit, then place in boiling water for 1-2 minutes or until skins begin to peel back on their own. The skins will then slip off very easily.*

### **For the biscuits:**

- 2 C flour
- 5 Tbsp granulated sugar, divided
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1/2 tsp cinnamon, divided
- 1 stick chilled, unsalted butter cut into cubes
- 3/4 C + 2 Tbsp whipping cream
- 1 large egg

Preheat oven to 400. In a large mixing bowl, combine 1 C sugar with cornstarch, whisking until there are no lumps. Add fruit and vanilla and stir to combine thoroughly. Transfer to a (13x9x2 - or deeper) baking dish and bake for about 30 minutes - the edges should start to get sticky and bubbly.



Meanwhile, prepare biscuit dough. In a mixing bowl, whisk together flour, 3 Tbsp sugar, baking powder, salt, and 1/4 tsp cinnamon. Add butter and use your fingers to mix until a very crumbly dough forms. Whisk together 3/4 C cream and the egg, and stir into dough. Knead about 5 turns or just until the dough comes together. It will be very sticky.

Remove fruit from oven and stir. Drop dough in golfball-size amounts onto fruit. (I used a cookie scoop.) Brush with 2 Tbsp cream. Combine remaining 2 Tbsp sugar with remaining 1/4 tsp cinnamon, and sprinkle ovetop biscuits. Bake about 30 more minutes or until biscuits are golden brown and cooked through. Unless your baking dish is very deep, you may want to slide a foil-lined baking sheet on the rack underneath to catch anything that bubbles over.

Serve warm with vanilla ice cream.

