

Blueberry Cobbler

Biscuit dough:

1/4 cup or 50 grams white sugar

1 tablespoons or 3 teaspoons baking powder (yes, you need that much leavening)

2 teaspoons grated orange peel/zest

1/2 tsp. salt

2 cups or 250 grams flour

3/8 cup (approximately 7 tablespoons) or 95 grams *frozen* butter, grated

1 1/3 cups or 320 grams very cold heavy cream

Filling:

5 cups - approximately 950 grams frozen blueberries

1/2 cup or 100 grams white sugar

2 tablespoons orange juice

2 tablespoons cornstarch, sifted

Pinch of salt

For tops of biscuits:

2 tablespoons butter, melted

2 tablespoons white sugar

Directions:

Preheat oven to 425 F/ 220 C. Mix flour, sugar, baking powder and salt together with fork or whisk, adding grated orange peel and stir. Place grated frozen butter into flour mixture and with your hands, pinch and mix quickly together till crumbles form. Add cold cream and stir together with fork just till a soft shaggy

dough forms. Cover and pop dough in fridge.

Take a 10 inch cast iron pan or other oven safe pan deep enough to hold all ingredients and melt the two tablespoons of butter you are saving for the topping in pan carefully (don't burn your hands! Hot!) pouring it off into bowl for later. Set aside.

Put blueberries, 1/2 cup sugar, cornstarch, salt and orange juice in pan. Turn heat to medium and cook together stirring until thickened and jammy. Turn off flame and immediately take biscuit dough out of fridge and with 2 tablespoons, scoop balls of dough the size of nice biscuits right on top of blueberries, using up all the dough even if it looks a bit crowded. Take the melted butter and brush on top and lightly sprinkle with sugar. Immediately place in oven (wearing oven mitts, very hot handles!!!) for 22-25 minutes or till nicely browned with a parchment paper covered pan beneath to catch stray juices that overflow (and they do! Don't skip!). Only when nicely browned remove. Can be spooned up right away with jammy berries and biscuit on top. Amazing with a piece of cheddar cheese to go with or if you wish for something sweeter, a scoop of vanilla ice cream or lightly whipped cream.