

RASPBERRY COBBLER

The buttermilk and the turbinado sugar are essential ingredients in this recipe.



For fruit:

4 pint baskets of fresh raspberries

1/2 c. granulated sugar

2 T. butter, cut in small cubes

For topping:

1 c. all-purpose flour

1 t. baking powder

1/4 t. baking soda

1/2 t. salt

3 T. butter, cut in small cubes

3/4 c. buttermilk

turbinado sugar

Preheat oven to 425 degrees.

Butter a deep 7 x 9", ovenproof dish. (I use a soufflé dish*.) Set aside.

Place berries in dish and sprinkle with sugar. Dot with cubed butter. Bake, uncovered, for 25 minutes.

Meanwhile, combine all dry ingredients for topping in a small bowl. Cut in the butter with two forks, until mixture resembles fine meal. Just before berries have completed their baking, stir the buttermilk into the dry ingredients to make the topping dough.

Remove berries from oven and top with large tablespoons of dough. Sprinkle generously with turbinado sugar. Bake 25 more minutes, or until biscuit topping is slightly brown.

Serve warm with ice cream.

Serves 6-8

*photo shown is of a half-portion of this recipe