

Lighter Strawberry-Rhubarb Cobbler



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The recipe can be doubled and baked in a 13 by 9-inch dish—you may need to increase the baking time by five to ten minutes. Be sure not to combine the wet and dry biscuit ingredients until the filling is ready.

Ingredients

Filling:

1 quart fresh strawberries, rinsed and hulled

10 ounces rhubarb, cut into 1/2-inch chunks

$\frac{1}{3}$ cup sugar

1 teaspoon vanilla extract

1 tablespoon cornstarch

Biscuit Topping:

1 cup unbleached all-purpose flour (5 ounces)

3 tablespoons yellow cornmeal

$\frac{1}{4}$ cup sugar plus 2 teaspoons

1 teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon table salt

$\frac{1}{3}$ cup buttermilk

3 tablespoons unsalted butter, melted

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{8}$ teaspoon ground cinnamon

Method

1. Adjust an oven rack to the middle position and heat the oven to 400 degrees. Toss the fruit filling ingredients together in a 9-inch deep-dish pie plate. Place the pie plate on a rimmed baking sheet and bake until the fruit releases its liquid and is hot and bubbling around the edges, 20 to 30 minutes.

2. Meanwhile, whisk the flour, cornmeal, $\frac{1}{4}$ cup of the sugar, the baking powder, baking soda, and salt together in a large bowl; set aside. In a separate bowl, whisk the buttermilk, butter, and vanilla together; set aside. In a third small bowl, mix the remaining 2 teaspoons sugar with the cinnamon; set aside.

3. When the filling is ready, stir the buttermilk mixture into the flour mixture with a rubber spatula until just combined and no pockets of flour remain. Remove the cobbler filling from the oven and stir. Pinch off 8 equal pieces of the biscuit dough and arrange them on top of the hot filling, spaced $\frac{1}{2}$ inch apart. Sprinkle the tops of the biscuits with the cinnamon sugar.

4. Continue to bake the cobbler until the biscuits are golden brown on top and cooked through and the filling is again hot and bubbling, 15 to 20 minutes. Cool the cobbler on a wire rack for 15 minutes before serving.

Source: Cook's Illustrated (8 servings)