

## **RASPBERRY COBBLER**

**SOURCE: SAVEUR JULY-AUG/01**

### **INGREDIENTS:**

#### **For berries:**

3 pts fresh raspberries

1/2 C sugar

#### **For pastry:**

2 1/4 C flour

1 1/2 tsp baking powder

3/4 tsp baking soda

1/4 tsp salt

10 TBS sugar

6 TBS cold butter, cut into pieces

1 egg yolk

1/2 C buttermilk

1/4 C sliced almonds

### **DIRECTIONS:**

**For berries:** pre-heat oven to 375° F. Put berries into large baking dish, sprinkle with 1/2 C sugar - set aside.

**For pastry:** sift flour, baking powder, baking soda, salt & 8 TBS sugar together in mixing bowl. Using 2 knives, work butter into flour till it resembles coarse meal. Whisk egg yolk & buttermilk together in small bowl - stir into flour mixture with a fork till dough just begins to hold together.

Pinch off walnut size pieces of dough & arrange evenly over berries, then scatter with almonds & sprinkle with remaining 2 TBS sugar. Bake till berries are bubbling, pastry is golden & a toothpick comes out clean (40-45 minutes). Set aside 20-30 minutes before serving.

Serves 6-8