

STRAWBERRY COBLER

Ingredients:

1/3 cup strawberry jam
1/4 cup cornstarch
1/4 cup granulated sugar
1 tablespoon fresh lemon juice
2 pounds strawberries, hulled and quartered
1 3/4 cups all-purpose flour (see cook's note)
1/4 cup plus 2 tablespoons granulated sugar
2 teaspoons baking powder
1/2 teaspoon fine salt
6 tablespoons cold unsalted butter, diced
3/4 cup plus 2 tablespoons cold heavy cream
1 teaspoon vanilla extract
vanilla ice cream for serving



Directions:

For the filling: Position a rack in the center of the oven and preheat to 375 degrees F. Whisk together the jam, cornstarch, sugar, lemon juice and 2 tablespoons water in a large bowl until well combined. Add the strawberries and toss gently to coat evenly. Transfer the mixture to a 2-quart baking or gratin dish, using a spatula or the back of a large spoon to gently pack the fruit into an even layer. Set aside.

For the topping: Pulse together the flour, 1/4 cup of the sugar, baking powder, and salt in a food processor. Add the butter and pulse until the mixture resembles coarse meal. Add 3/4 cup of the cream and the vanilla and pulse until the dough just starts to come together. Do not over mix.

Spread the dough evenly over the strawberries, drizzle with the remaining 2 tablespoons cream and sprinkle with the remaining 2 tablespoons sugar.

Place the cobbler on a baking sheet and bake until the topping is lightly browned and the fruit is bubbling, about 1 hour. Let the cobbler cool completely before serving, 2 to 3 hours. Serve with vanilla ice cream.