



Ellsworth Hill Orchard & Berry Farm



Raspberry Cobbler

Ingredients:

2 tablespoons cornstarch
1 ½ cup sugar
1 tablespoon lemon juice
4 cup raspberries, picked over and rinsed and drained well
1 cup flour
1 tablespoon baking powder
6 tablespoons unsalted butter, cold, cut into bits
Vanilla ice cream

In a large bowl, stir together the cornstarch and ¼ cup cold water until the cornstarch is completely dissolved. Add 1 cup sugar, lemon juice, and raspberries. Combine the mixture gently but thoroughly. Transfer to an 8 inch cast-iron skillet. In a bowl, combine well the flour, remaining sugar, baking powder, and salt. Blend in the butter until the mixture resembles coarse meal. Add ¼ cup boiling water and stir the mixture until it just forms a dough. Bring the raspberry mixture to a boil on top of the stove, stirring. Drop spoonfuls of the dough carefully onto the boiling mixture and back the cobbler on a foil lined backing sheet in the middle of the oven at 400 degrees F for 20-25 minutes or until the topping is golden. Serve warm with vanilla ice cream.