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*Recipe from **Rustic Fruit Desserts** by Cory Schreiber and Julie Richardson through permission of Ten Speed Press, an imprint of the Crown Publishing Group, New York, NY. Copyright 2009. All rights reserved.*

Apricot Raspberry Cobbler
(Serves 8 to 10)

There are two types of people in this world: those who like pie and those who prefer cobbler. This recipe is a dream for those in the latter group. This cakelike cobbler has all the best parts of the dessert, from the chewiness of the cobbler dough to the sweet, juicy cooked fruit. For this recipe, you will spread the cobbler batter onto the bottom of a pan then layer the fruit on top. As the dessert bakes, the batter will rise up into the fruit. For the apricots, Blenheims are divine, but Pattersons, Tiltons, and Castlebrites would also work well.

1 tablespoon unsalted butter, at room temperature, for dish

FRUIT FILLING

10 apricots, pitted and each sliced into 8 to 10 pieces (1-1/2 pounds prepped)
1 dry pint (2 cups) raspberries, fresh or frozen
3/4 cup (5-1/4 ounces) granulated sugar
1/2 teaspoon fine sea salt

BATTER

1-1/2 cups (7-1/2 ounces) all-purpose flour
2 teaspoons baking powder
1/2 teaspoon fine sea salt
6 tablespoons (3 ounces) unsalted butter, at room temperature
3/4 cup (5 ounces) granulated sugar
3/4 cup whole milk
1 tablespoon turbinado sugar

Preheat the oven to 375°F. Butter a 2-quart baking dish.

To make the fruit filling, toss the apricots and raspberries with the sugar and salt in a bowl and set aside to draw out some of the juices while you prepare the batter.

To make the batter, sift together the flour, baking powder, and salt in a bowl. Using a handheld mixer with beaters or a stand mixer with the paddle attachment, cream the butter and granulated sugar together on medium-high speed for 3 to 5 minutes, until light and fluffy. Stir in the flour mixture in three additions alternating with the milk in two additions, beginning and ending with the dry ingredients and scraping down the sides of the bowl occasionally.



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Apricot Raspberry Cobbler, continued

Spread the batter evenly in the prepared pan and distribute the fruit over the batter, being sure to scrape the bowl well. Sprinkle the turbinado sugar over the top.

Bake in the bottom third of the oven for about 45 minutes, or until the center of the cake springs back when lightly touched. Cool 20 to 30 minutes before serving.

Storage: This cobbler is best if eaten the day it is made. Any leftovers can be covered with a tea towel to be finished for breakfast. Reheat in a 300°F oven until warmed through.