



ANSON MILLS

Blueberry and Nectarine Cobbler with Buttermilk Biscuits

Yield

8 to 10 servings

Time

About 30 minutes to prep, 40 minutes to bake

Baking Notes

This cobbler can be made with ripe plums instead of nectarines. Peel the plums with a small paring knife. Slice each plum in half from pole to pole around the pit, then carve into 8 sections using the paring knife to pry the pieces off the pit. Cut each quarter into half or thirds and drop the pieces into a large mixing bowl.

The biscuits need to be a bit more than half baked and set before dipping themselves in the fruit, and the filling itself must be boiling. We've set up strategic arrangements in this recipe, while keeping the overall procedure as straightforward as possible.

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a rasp-style grater, a small mixing bowl, a whisk, a sharp paring knife, a large mixing bowl, a rubber spatula, a 2½- to 3-quart baking or gratin dish, aluminum foil, a baking sheet, parchment paper, a box grater, a dinner fork, a timer, a rolling pin (optional), a ruler, and a 2½-inch biscuit cutter.

Ingredients

for the filling

6 ounces sugar
1.5 ounces cornstarch
¼ teaspoon fine sea salt
2 teaspoons grated lemon zest
2 pounds ripe nectarines
1½ pounds blueberries
2 tablespoons juice from 1 large, juicy lemon
3 tablespoons red wine

for the biscuits

8 ounces Anson Mills Colonial Style Fine Cloth-Bolted Pastry Flour, plus additional for dusting
the work surface and biscuit cutter
5 ounces Anson Mills Artisan Fine Cloth-Bolted White Lammas Cake Flour
2 teaspoons baking powder
3 teaspoons sugar
½ teaspoon fine sea salt

2 ounces (4 tablespoons) cold unsalted European-style butter, in a single chunk
8 fluid ounces (1 cup) buttermilk, plus additional if needed for the dough, and for brushing
the biscuits

Directions

- 1. Prepare the filling:** Turn the sugar, cornstarch, salt, and lemon zest into a small mixing bowl and whisk to combine. Set aside. Cut each nectarine in half longitudinally around the pit, twist the halves to separate them, and remove the pit. Cut each half into 4 wedges and each wedge into thirds. Drop the pieces into a large mixing bowl, and then add the blueberries, lemon juice, and wine. Using a rubber spatula, mix gently. Add the sugar mixture and mix gently once again. Turn the filling into a 2½- to 3-quart baking dish, cover with aluminum foil, and set aside.
- 2. Begin the biscuits:** Adjust the racks to the upper- and lower-middle positions and heat the oven to 425 degrees. Line a baking sheet with parchment paper. Turn the two flours, 2 teaspoons of the sugar, the baking powder, and the salt into a large mixing bowl. Whisk to combine and break up any fine lumps in the flour. Drop the cold butter into the flour mixture and roll it around until coated. Grate the butter into the flour mixture on the large holes of a box grater, pausing from time to time to toss the butter shreds into the flour and to re-coat the chunk of butter. Pour the buttermilk into the flour mixture and toss lightly with a dinner fork to combine. With your hands, knead lightly and briefly in the bowl to bring the dough together, and then turn it onto a lightly floured work surface. It should feel very soft and moist. If it does not, drizzle additional buttermilk little by little into the dough, and work it together lightly with your fingertips. Turn the dough onto a lightly floured work surface.
- 3. Bake the filling:** When the oven comes up to temperature and once the biscuit dough has come together, place the filling on the lower oven rack, set a timer for 10 minutes, and then return to the biscuits.
- 4. Cut out the biscuits:** Lightly dust the top of the dough with flour, and then pat it with your hands or roll it with a rolling pin to an even ⅝-inch thickness. Dip a 2½-inch biscuit cutter into flour, stamp out 8 biscuits, and place them shoulder to shoulder in rows of three on the prepared baking sheet. Gather the scraps and, without adding more flour, pat or roll them to a ⅝-inch thickness. Stamp out 4 more biscuits and arrange them on the baking sheet, forming four shoulder-to-shoulder rows of three.
- 5. Finish the cobbler:** When the timer sounds, remove the filling from the oven and stir the fruit. Replace the foil, return the filling to the lower rack, and slide the biscuits onto the upper rack. Bake for 10 minutes, until the biscuits have risen and are beginning to color. Stir the fruit once again; return the dish, uncovered, to the lower rack; and rotate the baking sheet. Bake for 10 minutes more. Brush the biscuits with buttermilk and sprinkle with the remaining 1 teaspoon sugar. Remove the filling from the oven and arrange the biscuits on top, lightly pressing each one into the fruit. Bake the cobbler until the filling is thickened and bubbling around the fruit and the biscuits are golden brown, about 10 minutes more. Let cool for about 10 minutes. Serve hot, with ice cream.