

# Chez Panisse's Blueberry Cobbler

Recipe from Lindsey Remolif Shere  
Adapted by Molly O'Neill



Craig Lee for The New York Times

**Total Time** 1 hour 15 minutes

**Rating** ★★★★★ (8,545)

This cobbler, which comes from the kitchens of Chez Panisse, prizes the berries above all, using only  $\frac{1}{3}$  cup of sugar. The dough rounds for the top are placed so they don't cover all the berries, and the juice from the berries bubbles up around the dough. —**Molly O'Neill**

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## INGREDIENTS

**Yield:** 4 to 6 servings

### THE BERRIES

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## PREPARATION

### Step 1

Heat the oven to 375 degrees. To prepare the berries, place in a bowl and toss with the sugar and flour. Set aside.

4½ cups fresh blueberries  
⅓ cup sugar  
1 tablespoon all-purpose flour

#### **THE DOUGH**

1½ cups all-purpose flour  
½ teaspoon kosher salt  
1½ tablespoons sugar  
2¼ teaspoons baking powder  
6 tablespoons cold unsalted butter, cut into ½-inch pieces  
¾ cup heavy cream, plus additional for serving, if desired

#### **Step 2**

To make the dough, mix the flour, salt, sugar and baking powder in a bowl. Cut in the butter until mixture resembles coarse meal. Add the cream and mix lightly, just until the dry ingredients are moistened.

#### **Step 3**

Put the blueberries in a 1½-quart gratin or baking dish. Make patties out of the dough, 2 to 2½ inches in diameter and ½-inch thick. Arrange them over the top of the berries. Bake until the topping is brown and the juices bubble thickly around it, about 35 to 40 minutes.

#### **Step 4**

Let cool slightly. Serve warm, with cream to pour on top, if desired.

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