



Fruite cobbler with vanilla

Ingredients

For the Fruit Filling:

- 2½ lbs mixed fresh or thawed frozen fruit (about 10 cups)
- 1½ cups granulated sugar
- ⅓ cup all-purpose flour
- 3 tablespoons aged sherry vinegar or white balsamic vinegar
- 2 teaspoons lemon zest
- 1 tablespoon fresh lemon juice
- ¾ teaspoon kosher salt

For the Biscuits:

- 1 (8-oz) container mascarpone, crème fraîche, or sour cream
- ¼ cup unsalted butter, melted and cooled
- ¼ cup plus 2 tablespoons heavy cream, divided
- 1 tablespoon vanilla bean paste or seeds from 1 vanilla bean
- ½ cup fine semolina flour or fine cornmeal
- 1 cup all-purpose flour
- ¼ cup granulated sugar
- 2½ teaspoons baking powder
- ¾ teaspoon kosher salt
- 2 tablespoons turbinado sugar (for topping)

For Serving:

- Vanilla ice cream (optional, but highly recommended)

Instructions

1. Prep the Filling

Preheat oven to 375°F (190°C). In a large bowl, toss fruit with 1½ cups sugar, ⅓ cup flour, vinegar, lemon zest, lemon juice, and ¾ teaspoon salt. Pour into a 3-quart baking dish (like a 9×13-inch pan) and spread evenly.

2. Make the Biscuit Dough

In a medium bowl, whisk together mascarpone, melted butter, ¼ cup cream, and vanilla until smooth-ish.

In another large bowl, whisk semolina (or cornmeal), remaining 1 cup flour, ¼ cup sugar, baking powder, and ¾ teaspoon salt.

Add wet ingredients to dry and stir with a fork until a shaggy dough forms—don't overmix.

3. Assemble the Cobbler

Using a scoop or spoon, drop 9 mounds of dough (about $\frac{1}{4}$ cup each) over the fruit. Brush biscuit tops with the remaining 2 tablespoons cream and sprinkle with turbinado sugar for a lovely crunch.

4. Bake & Serve

Bake for 60 to 70 minutes, or until biscuits are golden and the fruit is bubbling and thickened in the center.

Cool for at least 30 minutes before serving—this allows the juices to set. Serve warm with a generous scoop of vanilla ice cream.