

# Blueberry-Orange-Ginger Cobbler

Adapted from *Southern Living*



## Servings: 6

1. Preheat oven to 400°F. Stir together flour, baking powder, salt, and 1/3 cup of the granulated sugar in a large bowl. Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas. Freeze 5 minutes. Add 1 cup cream, stirring just until dry ingredients are moistened.
2. Turn dough out onto parchment paper; gently press or pat dough into a 1/2-inch-thick, 9- x 6-inch rectangle. (Mixture will be a little crumbly.) Cut into 9 (3- x 2-inch) rectangles. Place biscuits in a single layer on a baking sheet. Brush tops with 1 tablespoon cream, and sprinkle with remaining 1 tablespoon granulated sugar. Refrigerate until ready to use.
3. Stir together blueberries, brown sugar, cornstarch, orange zest, and grated ginger in a large bowl until well blended. Spoon berry mixture evenly into a 9x13 glass dish.
4. Bake in preheated oven 23 minutes. Remove from oven, and place biscuits on top. Return to oven, and continue baking at 400°F until biscuits are golden brown and done, about 13-14 more minutes. Cool on baking sheet on a wire rack at least 30 minutes. Serve with ice cream. Leftovers are wonderful for breakfast with cream of half and half poured over the top.

## BISCUITS:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon kosher salt
- 1/3 cup granulated sugar
- 1/2 cup butter, cut into 1/2-inch cubes
- 1 cup heavy cream
- 1 tablespoon heavy cream, for brushing biscuits
- 1 tablespoon sugar, for sprinkling on biscuits

## BERRIES:

- 6 cups fresh blueberries
- 1/2 cup packed light brown sugar
- 2 tablespoons cornstarch
- 1 tablespoon orange zest (from 1 orange)
- 2 teaspoons grated fresh ginger, approximately a 1" piece
- Vanilla ice cream

## Yield: Yield

*Per Serving (excluding unknown items): 647 Calories; 31g Fat (42.6% calories from fat); 7g Protein; 89g Carbohydrate; 5g Dietary Fiber; 88mg Cholesterol; 515mg Sodium; 47g Total Sugars; 1mcg Vitamin D; 232mg Calcium; 3mg Iron; 228mg Potassium; 321mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**