

Pear Cobbler with Shingled Hazelnut Biscuits

Rustic Fruit Desserts by Cory Schreiber and Julie Richardson



1 tablespoon unsalted butter, to grease the baking dish

PEAR FILLING:

2/3 cup light brown sugar, packed

3 tablespoons cornstarch

1/2 teaspoon sea salt

1/2 teaspoon ground cardamom

10 large pears, ripe, but firm (see notes)

HAZELNUT BISCUITS

2 cups all-purpose flour

1 cup hazelnuts, toasted and skinned

3 tablespoons sugar

1 1/2 teaspoons baking powder

1 teaspoon sea salt

6 ounces unsalted butter, cold, cut into small cubes

1/2 cup heavy cream

1 tablespoon heavy cream, to glaze the top of the biscuits

Per Serving (excluding unknown items): 430 Calories; 25g Fat (49.6% calories from fat); 5g Protein; 52g Carbohydrate; 5g Dietary Fiber; 49mg Cholesterol; 306mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

NOTES: All pears require peeling, unless they're Bartlett. If your pears are small, use more. The pears reduce at least a third during baking.

1. Preheat oven to 375°F and position a rack in the lower third of the oven. Grease a 9x13 baking dish (not metal pan) with the butter and set aside.

2. FILLING: Rub brown sugar, cornstarch, salt and cardamom together in a large bowl (pressing any lumps).

3. Peel, core and slice the pears (or you may cut the pears into small chunks) into the sugar bowl and add the lemon juice. Stir periodically as you prepare the pears so the flesh doesn't turn brown. Pour the fruit into the prepared baking dish, scraping out all the juices.

4. BISCUITS: Combine flour, hazelnuts, sugar, baking powder and salt in the bowl of a food processor and pulse until the nuts are finely chopped. Then add the butter and pulse until the butter is the size of peas, then transfer to a bowl. (Alternately, you can chop the hazelnuts by hand and combine with the dry ingredients, then use your fingertips or a pastry blender to cut in the butter until the size of peas.) Pour in the cream and stir just until the dry ingredients are moistened. (I had to add another tablespoon of cream to the dry mixture in order to get it to come together.) The dough may be crumbly and appear very dry, but it will come together.

5. Turn the dough out onto a lightly floured work surface and gently press the dough together to form a rectangle, then roll out in a rectangle measuring 8 x 15", adding more flour to the board as necessary to keep the dough from sticking. Cut the rectangle in half lengthwise, each measuring 4" x 15", then cut each long piece into 5 rectangles (to equal 10 altogether). Just slightly overlap the biscuits on top of the pear mixture in a shingled pattern. The biscuits should completely fill the 9x13 pan. Brush the tops with the 1 T. of heavy cream.

6. Cover the dish with foil and bake in the lower third of the oven for 20 minutes. Remove foil and bake an additional 35 minutes, or until the biscuits are golden and the filling is bubbling all around the edges. Serve warm with vanilla ice cream, whipped cream, or just unadorned.

7. STORAGE: This cobbler is best eaten the day it's made, but leftovers can be covered with a tea towel to be eaten the next day. Reheat in a 300°F oven until warmed through.