Chez Panisse’s Blueberry Cobbler

[MOLLY O'NEILL](https://cooking.nytimes.com/search?q=Molly+O%27Neill)

* YIELD4 to 6 servings
* TIME1 hour 15 minutes

This cobbler, which comes from the kitchens of Chez Panisse, prizes the berries above all, using only 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.

Featured in: [On Blueberry Hill](https://www.nytimes.com/1995/06/18/magazine/on-blueberry-hill.html).

INGREDIENTS

THE BERRIES:

* 4 ½ cups fresh blueberries
* ⅓ cup sugar
* 1 tablespoon all-purpose flour

THE DOUGH:

* 1 ½ cups all-purpose flour
* ½ teaspoon kosher salt
* 1 ½ tablespoons sugar
* 2 ¼ teaspoons baking powder
* 6 tablespoons cold unsalted butter, cut into 1/2-inch pieces
* ¾ cup heavy cream, plus additional for serving, if desired

PREPARATION

1. Heat the oven to 375 degrees. To prepare the berries, place in a bowl and toss with the sugar and flour. Set aside.
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.
3. Put the blueberries in a 1 1/2-quart gratin or baking dish. Make patties out of the dough, 2 to 2 1/2 inches in diameter and 1/2-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.
4. Let cool slightly. Serve warm, with cream to pour on top, if desired.