

INGREDIENTS

½ cup	sugar
1 ½ tbs	cornstarch
7 cups	mixed fresh berries
Dough:	
1 1/3 cups	unbleached all-purpose flour
1/2 cup	sugar
1 1/2 tsp	baking powder
1/2 tsp	salt
5 tbs	chilled unsalted butter, cut into 1/2" cubes
2	eggs
½ cup	milk



PREPARATION

Position a rack in middle of oven and preheat to 400°F. Whisk sugar and cornstarch in a large bowl. Add berries to bowl and toss to coat. Transfer berry mixture to a 2-quart baking dish about 2" deep. Set aside to macerate while making dough.

Beat eggs, sugar and butter together until light.

Mix dry ingredients in a bowl and add to wet mixture.

Add milk and beat until flour is just incorporated.

Spoon on top of berries. Sprinkle sugar on top if desired.

Bake until fruit is bubbling through and golden all over, about 35 minutes. Let cool at least 30 minutes; serve with vanilla ice cream.

DO AHEAD: Cobbler can be made up to 3 hours ahead. Rewarm at 350° if desired.