

BLACKBERRY BASIL COBBLER

by Chrissy Tracey



Basil's potential for brightening a dessert is totally underrated. It is one of my favorite herbs, especially in its summer prime. With undertones of pepper and mint, it plays well with so many ingredients, especially blackberries. The texture of this cobbler is delightful. You experience jammy blackberries, fluffy-yet-dense cake, and crunchy sugar on top. It's not overly sweet, and it impressed my partner, Levon, who is almost never interested in sweets

MAKES 6 TO 8 SERVINGS

Special equipment: 8-inch baking dish

Butter, for the baking dish

2½ cups fresh blackberries

3 tablespoons pure cane sugar, plus 1 cup

Juice of 2 lemons

2 cups all-purpose flour

1 tablespoon baking powder

1 tablespoon ground flaxseed

1 teaspoon ground cinnamon

¼ teaspoon kosher salt

1 cup plant-based milk (such as Oatly) or dairy milk

½ cup plant-based butter (such as Country Crock avocado oil) or dairy butter, melted

½ cup torn fresh basil, plus more for garnishing

2 tablespoons turbinado sugar

Vanilla ice cream for serving

1. Preheat the oven to 350°F. Butter the baking dish.
2. In the bottom of the baking dish, combine 1 ½ cups of the blackberries, the 3 tablespoons cane sugar, and lemon juice. Using the back of a large spoon, lightly mash the berries, being sure to leave most of them in chunks.
3. In a medium bowl, combine the remaining 1 cup cane sugar, flour, baking powder, flaxseed, cinnamon, and salt and whisk to incorporate.
4. In a small bowl, combine the milk and melted butter, whisk to incorporate, and then fold into the dry mixture. Stir well, until the batter is smooth.
5. Using a rubber spatula, fold the remaining 1 cup blackberries and the basil into the batter. Pour the batter evenly over the mashed blackberries in the baking dish, then cover with aluminum foil.
6. Bake the cobbler until the surface is evenly golden brown, 60 to 70 minutes. Remove the foil and bake until the top is slightly crispy, about 5 minutes more. Sprinkle with the turbinado sugar and garnish with basil.
7. Serve the cobbler warm, with a scoop of ice cream.