

Double corn blueberry cobbler

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The hallmark of a cobbler is a biscuit topping baked right on top of the fruit.

Here, blueberries (or blackberries) and corn make a fun match. The sunny cornmeal batter comes together quickly and looks gorgeous on top of the deep-dark fruit filling. We like the rustic texture of medium or coarse-ground cornmeal, but any type works.

Ingredients (serves 8)

Filling

- 4 cups blueberries or blackberries (about 600g), fresh or frozen
- ¼ cup rice malt syrup
- 1 tbsp white whole-wheat flour
- ¼ tsp lemon zest, freshly grated
- 1 tbsp [lemon](#) juice
-

Topping

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- 1 cup white whole-wheat flour
- $\frac{3}{4}$ cup cornmeal, preferably medium- or coarse-ground
- 1½ tsp baking powder
- $\frac{1}{4}$ tsp baking soda
- $\frac{1}{4}$ tsp salt
- 1 large egg yolk
- $\frac{1}{2}$ cup buttermilk
- $\frac{1}{4}$ cup [olive oil](#)
- 3 tbsp rice malt syrup
- $\frac{1}{2}$ cup [corn](#) kernels, fresh, frozen (thawed) or canned (well-drained)

METHOD

Preheat oven to 190°C.

To prepare filling: Combine berries, rice malt syrup, one tablespoon flour, lemon zest and lemon juice in a large bowl. (If using frozen fruit, let stand for about 30 minutes, stirring occasionally, to thaw the fruit before transferring to the baking dish.) Transfer to a 23cm shallow glass or ceramic baking dish.

To prepare topping: Whisk flour, cornmeal, baking powder, baking soda and salt in a large bowl until well blended. Whisk egg yolk, buttermilk, oil and rice malt syrup in a small bowl. Add the wet ingredients to the dry ingredients and stir to blend. Fold in corn.

Evenly spoon the batter on top of the berry mixture; the fruit will be almost completely covered with batter. Place the baking dish on a baking sheet to catch any drips. Bake until the berries are bubbly, the topping is golden brown and a toothpick inserted into the centre of the topping comes out clean, 35 to 50 minutes. Let cool for about 20 minutes before serving.

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