



# Pear Pomegranate Cobbler

Makes: 8 servings

Prep Time: 30 minutes Bake Time: 1 hour

Total Time: 1 hour & 30 minutes

- 2 cups pomegranate juice
- 6 Bosc pears (3 pounds peeled, halved, cored and diced into 1/2-inch pieces)
- 1 cup sugar
- 2 & 1/4 cups all-purpose flour
- Kosher salt
- 2 tsp baking powder
- 1/2 cup (1 stick) unsalted butter (cold, cut into small pieces)
- 1 cup heavy cream (plus more for brushing cold)
- Coarse sugar for sprinkling
- Pomegranate seeds and vanilla ice cream (for serving)

Preheat the oven to 375°F. Place an 8-by-8-inch glass baking dish on a foil-lined rimmed baking sheet.

In a small saucepan, bring the pomegranate juice to a boil over moderately high heat until reduced to 1/3 cup, about 15 minutes. Pour the juice into a large bowl and fold in the pears, 3/4 cup of the sugar, 1/4 cup of the flour and 1/2 teaspoon of salt. Scrape the mixture into the baking dish.

In another large bowl, whisk the remaining 2 cups of flour with the remaining 1/4 cup of sugar, the baking powder and 1/2 teaspoon of salt. Add the butter and, using a pastry cutter or 2 knives, cut the butter into the dry ingredients until the mixture resembles very coarse crumbs, with some pieces the size of small peas. Gently stir in the 1 cup of cream just to combine.

Gather the topping into small clumps and scatter over the pear filling. Brush the topping with cream and sprinkle generously with sugar. Bake the cobbler for 60 to 70 minutes, or until the filling is bubbling and the topping is golden. Tent with foil if the crust browns too quickly. Let cool for 20 minutes. Serve sprinkled with pomegranate seeds and topped with vanilla ice cream.

To bake the cobbler in individual portions, spoon the batter into 4 miniature skillets (2-cup capacity). Bake for 50 minutes.

*Recipe adapted from Food & Wine*