

Jumbleberry Grunt - Nigella Lawson

Preheat oven to 375 degrees.

Filling:

8 C. mixed berries of your choice

OR

4 C. blueberries

2 C. raspberries

2 C. blackberries

3/4 C. sugar

3 T. cornstarch

Topping:

1 C. heavy cream

1 t. vanilla extract

1 C. flour

pinch salt

1 t. baking powder

1/4 C. plus 2 T sugar



Mix berries in a baking dish measuring about 12 X 8 with a 3-inch depth. Sprinkle with sugar and cornstarch; toss to coat the berries.

For the topping: Using an electric mixer, combine the cream and vanilla. Whip until the cream is thick enough to hold medium-soft peaks. Add the flour, salt, baking powder, and 1/4 C sugar. Using a rubber spatula, fold everything together just until well blended.

Pat dollops of the mixture over the berries, flattening the topping as much as possible. Do not worry if there are gaps. Sprinkle with the remaining 2 T sugar.

Bake until the topping is lightly colored and the fruit is soft and pulpy, about 45 minutes.

Serve warm or cool.

Fun fact: In American homesteads, the grunt was the precursor to the cobbler.