

THE WAY THE COOKIE CRUMBLES



Cherry Tomato Cobbler with Gruyere Biscuits (adapted from Martha Stewart via Pink Parsley)

6 servings

I used a mix of all-purpose white flour and of whole wheat pastry flour in the biscuits.

For the filling:

3 tablespoons extra virgin olive oil
6 shallots, diced
salt
4 garlic cloves, minced
½ teaspoon crushed red pepper flakes
1 tablespoon thyme leaves
3 pounds cherry tomatoes, halved
½ teaspoon black pepper
3 tablespoons all-purpose flour
Coarse salt and freshly ground pepper

For the biscuit topping:

2 cups (9.6 ounces) all-purpose flour
2 teaspoons baking powder
¼ teaspoon baking soda
1 teaspoon salt
8 tablespoons (1 stick) cold unsalted butter, cut into small pieces
1 cup grated Gruyere cheese (2¼ ounces), plus 1 tablespoon, for sprinkling
1½ cups buttermilk, plus more for brushing

1. Heat the oven to 400 degrees. Spray a 9-by-13-inch casserole dish with nonstick spray.
2. For the filling: Heat the oil in a large skillet over medium heat until shimmering. Add the shallots and a pinch of salt and cook just until the shallots begin to brown around the edges, about 5 minutes. Stir in the garlic, red pepper flakes, and thyme; cook until fragrant, about 30 seconds. Stir in the tomatoes, 1½ teaspoons salt, pepper, and flour. Remove from the heat; set aside.
3. For the topping: Combine the flour, baking powder, baking soda, and salt in the food processor. Add the butter and pulse until it is cut into pea-sized pieces. Add the cheese; pulse to combine. Pour in the buttermilk; pulse just until the dough is evenly moistened but still looks crumbly.
4. Transfer the dough to a large bowl and pat into a ball. Knead the dough a few times. Use a large spoon to arrange mounds of dough about ¼-cup in size over the tomatoes. Brush the biscuits with buttermilk and sprinkle with the remaining 1 tablespoon grated cheese.
5. Transfer the dish to the oven and bake until the biscuits are browned on top and the filling is bubbling, 35-45 minutes. Let rest 15 minutes before serving.