

## Berry Cobbler Shortcake

- 2 cups all-purpose flour
- 1 1/3 cups sugar  
(sugar will vary with sweetness of berries)
- 2 tsp. Baking powder
- 1 tsp. grated lemon peel
- 1 tsp. grated orange peel
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 3/4 cup (3/8 lb.) butter or margarine, in chunks
- 2 large eggs
- 2/3 cup buttermilk
- 2 quarts berries rinsed and drained  
(use one kind of berry or mix several)
- 1 cup whipping cream

In bowl combine flour, 1-cup sugar, baking powder, lemon peel, orange peel, baking soda, and salt. With a pastry blender or your fingers, cut or rub in 3/4 cup butter until coarse crumbs form.

In small bowl mix eggs and buttermilk to blend. Add to flour mixture; stir with a fork until evenly moistened. Spread batter in a buttered shallow 9 by 13-inch casserole pan.

Slice strawberries, if using. In a bowl, mix berries with 1/4 cup sugar. Spoon 3 cups berries evenly over batter. If desired, sweeten remaining berries with more sugar to taste.

Bake cobbler in a 350° oven until browned, 30 to 40 minutes.

Meanwhile, in a bowl with a mixer on high speed, whip cream until it holds soft peaks; sweeten with about 2 tablespoons sugar to taste.

Cut warm or cool cobbler into 8 portions. With a wide spatula, transfer portions to plates. Top equally with remaining berries and whipped cream.

## Raspberry Sauce

In a pan, blend 1 tablespoon cornstarch and 1/2 cup sugar. Stir in 1/2 cup water, 2 teaspoons lemon juice, and 1/4 teaspoon vanilla. Add 2 cups slightly crushed raspberries. Cook over medium heat, stirring, until sauce boils and thickens. Let cool, cover, and chill for as long as overnight. Serve over ice cream, or pound cake or a warm fudge brownie!

## Fresh Berry Sorbet

- 1/2 cup each sugar and water
- 1 1/4 cups berries (hulled, sliced strawberries or whole blackberries, raspberries, or blueberries)
- 1 tablespoon lemon juice for blueberry; none for other berries

In a 1- to 2-quart pan, combine sugar and water. Bring to a boil over high heat; boil until mixture is reduced to 1/2 cup (about 5 minutes). Let cool. If made ahead, cover and refrigerate until ready to use (sugar syrup keeps indefinitely)

In a food processor or blender, whirl berries and citrus juice (if any) until pureed. You should have 1 cup puree. Mix syrup and fruit puree; pour into a 9-inch square metal pan. Cover and freeze until almost firm (about 1 hour).

Break frozen fruit mixture into small pieces. Process briefly in a food processor just until smooth and slushy; do not over process. (Or turn mixture into a bowl and beat with an electric mixer.) Wrap airtight and freeze until firm (at least 2 hours) or for up to 1 month.

To serve, let sorbet stand at room temperature to soften slightly; then scoop out. Makes about 1 1/2 cups (3 or 4 servings).