

## Tomato Cobbler with Gruyere Biscuits

Makes a 9x13 dish



Note: I cut this recipe in half and baked it in a 1.5 quart baking dish for about 50 minutes. This takes a bit of time to prep and bake, so you could caramelize the onions the day before and keep them in the fridge. Then just put everything together and bake. Also, if you love caramelized onions, you definitely should double that part of the recipe!

### *For the filling:*

- 2 tablespoons extra virgin olive oil
- 2 tablespoons butter
- 2 medium onions, thinly sliced
- 4 garlic cloves, minced
- 1 teaspoon fresh thyme, chopped
- 3 pounds cherry or grape tomatoes
- 3 tablespoons all purpose flour
- 1/4 teaspoon red pepper flakes
- Salt and pepper

### *For the biscuits:*

- 2 cups all purpose flour
- 2 teaspoons baking powder
- Kosher salt
- 1/2 cup butter, cold and chopped into pieces
- 1 cup grated gruyere cheese, plus 2 tablespoons for sprinkling
- 1 1/2 cups cold heavy cream

To make the cobbler filling, heat olive oil and butter over medium heat in a large pan and add onions. Cook, stirring occasionally, until caramelized (about 25-30 minutes). Add the garlic and thyme and cook until fragrant, about 1-2 minutes. Let cool.

Preheat your oven to 375 degrees.

In a large bowl, toss tomatoes, flour, red pepper flakes, and onion mixture. Pour into a greased 2 quart baking dish or a 9x13 pan.

To make the biscuits, in a large bowl, combine the flour, baking powder, and salt. Add in the butter and incorporate it using two knives, a fork, or a pastry blender until it resembles coarse crumbs. Mix in the cheese, and add in the cream. Stir with a fork until the dough forms into a large clump (it will be sticky). Using an ice cream scoop, 1/4

measuring cup, or a large spoon, drop clumps of the biscuit dough on top of the cobbler filling. Sprinkle the top with the remaining 2 tablespoons of cheese.

Bake for one hour to one hour and ten minutes or until the filling is bubbling and the biscuits are golden brown. Transfer to a wire rack and let cool 20 minutes before serving.

Source: [Annie's Eats](#) and [Pink Parsley](#), originally from [Martha Stewart Living](#)

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