



# TIMKEN MUSEUM OF ART

## CRANBERRY COBBLER RECIPE

With the Thanksgiving holiday almost upon us, we would be remiss not to recreate the most literal culinary representation of the Timken collection, Eastman Johnson's *The Cranberry Harvest* with this Cranberry Cobbler. Johnson's homage to the holiday staple can be found in his work and personal letters. In fact, Johnson once proclaimed himself afflicted with "cranberry fever".

Cranberry dishes have evolved since Johnson's time, but this classic recipe seems best suited for the painting. Signature deep crimson berries are contrasted by caramelized sugar and butter. Baked to perfection, the cobbler is then finished with an orange glaze to deepen the golden color. A dessert inspired by the Nantucket cranberry bog and harvest season.

### SERVES 8

### INGREDIENTS

2 cups cranberries partially thawed if frozen  
2/3 cup, plus 2 1/2 Tablespoons sugar  
1 cup all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
6 Tablespoons unsalted butter, melted  
1 teaspoon vanilla extract  
1/2 cup milk  
1 egg  
2 teaspoons orange zest  
3 teaspoons freshly squeezed orange juice

### INSTRUCTIONS

Preheat oven to 350. Grease 9 inch pan and set aside.

In small bowl, toss cranberries with 2 Tablespoons sugar and set aside.

Combine flour, 2/3 cup sugar, baking powder, and salt in medium bowl and whisk together.

In separate bowl, mix together melted butter, vanilla extract, milk, egg and orange zest. Pour the milk mixture gradually into flour mixture and mix until batter is smooth, being careful not to overmix.

Pour batter into pan and spoon cranberries evenly over batter.

Bake for 25 minutes. While cobbler is baking, mix orange juice with ½ Tablespoon sugar. Once cobbler is removed from oven, drizzle orange juice mixture over cobbler.

Cool for 15-20- minutes before serving. Cobbler is best served with vanilla ice cream.