

# Eggplant and Heirloom Tomato Cobbler (Vegan)

## Ingredients

- 2-3 large heirloom tomatoes
- 1 small Chinese eggplant
- 2 ½ cups + 3 tbsp. all-purpose flour, divided
- 2 tsp. baking powder
- 1 tsp. salt, plus more as needed
- ¼ cup nutritional yeast
- ¼ tsp. garlic powder
- ½ cup vegan butter, chilled
- 1 tbsp. chives, chopped
- Black pepper, to taste
- ¼ cup olive or vegetable oil
- 1 small onion
- 2 cloves of garlic
- 1/2-1 tbsp. balsamic vinegar
- Basil, as garnish

## Steps

1. Slice the heirloom tomatoes and eggplants into thick slices, place on a cooling rack and sprinkle with salt. Let sit for 10 or more minutes, so the vegetables lose some moisture.
2. While the vegetables sit, start on your cobbler dough. Combine 2 ½ cups of flour with the baking powder, nutritional yeast, garlic powder, and a crack of black pepper. Whisk well, then cut your butter into the flour, using your hands to rub the flour into the butter until it has a wet sand texture (don't over mix- you still want some larger butter chunks). Add 1/3 cup of water, and use a spoon and then your hands to stir to form a dough. Once the dough is formed add the chives and kneed a few times, so they are incorporated. Place the dough in the fridge until needed.
3. Preheat the oven to 400°F (200°C). Chop your onions into half-moons and mince your garlic. Heat your oil in a 10-inch cast iron skillet (or any other similarly sized skillet that is also oven safe). Add the garlic and onions, and sauté until fragrant and the onions have softened. Add the three remaining tablespoons of flour and stir well, cooking for 2-3 minutes without letting it burn. Season with a little salt and pepper, and add your balsamic, taking it off the heat.



4. Push the onion mixture to the side a little, and start by making a layer of your eggplant on the bottom of the pan. Let the onions sit on top and around the eggplant. Next make a couple layers of your tomatoes. Finally take the cobbler dough from the fridge and divide it into 8 pieces. Shape them into balls, and flatten them into disks. Place the disks in a layer on top of the tomatoes, and place the skillet in the oven.

5. Bake for around 30 minutes, until the biscuits on top have hardened and started to turn golden. Serve garnished with fresh basil, if desired.