



Easy Blueberry Cobbler

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 50 minutes

Total Time: 65 minutes

Ingredients

Blueberry Cobbler Filling:

- 6 cups blueberries, fresh or quick-frozen (no need to thaw); about 1 quart + 1 pint, or 36 ounces
- 1 cup sugar, or a little less if the blueberries are in season
- 1/2 cup all-purpose flour
- 1/4 tsp kosher salt
- 1/2 tsp cinnamon
- Juice of half a lemon (1 & 1/2-2 tbsp)
- 1 tbsp unsalted butter, diced

Biscuit Topping and to Finish:

- 1 & 1/2 cups all-purpose flour
- 1 tbsp baking powder
- 1 tbsp sugar
- 1/2 tsp kosher salt
- 1/3 cup (6 tablespoons) cold unsalted butter, diced
- 1/3 cup milk, scant
- 1 egg
- Coarse sugar for sprinkling on top

Instructions

Blueberry Cobbler Filling:

Preheat the oven to 425°F and lightly grease a standard or deep-dish 9" pie plate.

In a large mixing bowl, mix together the blueberries, sugar, flour, salt, cinnamon, and lemon juice. Pour the blueberry mixture into the pie plate and even out the berries. If you have extra blueberries, save for another purpose. They will settle a little while baking, but the berries should not be above the rim.

Dot with the tablespoon of diced butter, and place the blueberry-filled pie plate on top of a parchment-lined sheet pan to bake. This will catch any juices that may bubble over when baking. Bake the blueberry filling, uncovered, for 15 minutes.

For the Cobbler Biscuit Topping and to Finish:

While the blueberries get their head start on baking, make the biscuit topping. Mix together the all-purpose flour, baking powder, sugar, and salt. Add the diced butter. Work the butter into the flour with your hands until the butter is the texture of small peas. The butter does not have to be too combined – there should still be loose flour.

Whisk the egg and milk together. Add into the flour-butter mixture and mix (I use my hands) just until the liquid has been absorbed and dough comes together as a shaggy mass.

Carefully remove the partially-baked blueberries from the oven. Dollop dunks of biscuit topping over the surface. Try not to make the chunks too thick (spread them out) as this will create a thick firm topping, making it difficult to cut through with a fork or spoon when eating. Sprinkle with a little additional sugar. Return the pie plate to the oven and bake for 30 to 40 minutes more, until the berries are juicy and bubbling, and the biscuit topping is golden brown.

Cool for at least 30 minutes, then serve the blueberry cobbler with vanilla ice cream or fresh whipped cream.

Chef's Notes:

You can use fresh and frozen blueberries interchangeably. Don't worry about defrosting the blueberries. They'll bake exactly the same.

This blueberry cobbler recipe is best served warm or at room temperature on the day it is baked. But it will also be quite good the next day. Store covered with plastic wrap or foil.

Recipe by Unpeeled Journal