

Foodnity Recipes

Blueberry Cobbler – Easy Quick Juicy Dessert

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Berry Filling

- [ ] 4 cups fresh blueberries
- [ ] 1/2 cup granulated sugar
- [ ] 2 tbsp all-purpose flour
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp vanilla extract

Biscuit Topping

- [ ] 1 cup all-purpose flour
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 4 tbsp cold unsalted butter, cubed
- [ ] 4-5 tbsp milk

Instructions

1. Preheat your oven to 375°F (190°C) and lightly butter a 9-inch square baking dish.
2. In a bowl, combine blueberries, sugar, flour, lemon juice, and vanilla; toss gently and set aside.
3. Spread the berry mixture evenly in the prepared dish.
4. In another bowl, whisk together flour, sugar, baking powder, and salt; cut in the cold butter until the mixture resembles coarse crumbs.
5. Add milk a tablespoon at a time, stirring just until the dough comes together.
6. Drop spoonfuls of the biscuit dough over the berries, leaving gaps for steam to escape.
7. Bake for 30-35 minutes, until the topping is golden and the berries are bubbling.
8. Let the cobbler cool for a few minutes, then serve warm with ice cream or whipped cream.

Nutrition per serving

310 kcal	4 g	55 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the topping browns too quickly, cover loosely with foil.
- For extra zing, stir a pinch of cinnamon into the biscuit dough.
- A splash of bourbon would be lovely, but I prefer keeping it alcohol-free.