

This Blueberry Cobbler Is My Favorite Shortcut to Homemade Comfort

that begs for a scoop of vanilla ice cream.



OVEN
350°F

TIME
50 min

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INGREDIENTS

4 cups fresh or frozen blueberries

$\frac{3}{4}$ cup sugar (divided: ... cup for berries, $\frac{1}{4}$ cup for batter, 1 tbsp for topping)

1 tbsp lemon juice

1 cup all-purpose flour

1 tsp baking powder

$\frac{1}{2}$ tsp salt

1 cup milk

$\frac{1}{2}$ cup butter, melted

Optional: vanilla ice cream or whipped cream for serving

Ingredient Notes & Swaps:

Berries: Swap in blackberries, raspberries, or a mix if desired.

Lemon Juice: Adds brightness-orange juice works too.

Dairy-Free?: Use plant-based milk and butter alternatives.

Gluten-Free?: A 1:1 gluten-free flour blend works well here.

Step-by-Step Instructions:

Preheat the oven to 350°F (175°C). Grease a 9x9-inch baking dish with butter or nonstick spray.

Prepare the fruit: In a bowl, mix blueberries with ... cup sugar and lemon juice. Pour into the baking dish.

Make the batter: In another bowl, whisk together

flour, remaining ½ cup sugar, baking powder, and salt. Stir in milk and melted butter until just smooth-do not overmix.

Assemble the cobbler: Pour the batter evenly over the berries. Do not stir! The batter will rise over the berries as it bakes.

Add crunch: Sprinkle the remaining 1 tbsp sugar over the top for a golden finish.

Bake for 45-50 minutes, or until the top is golden and the fruit is bubbling at the edges.

Cool slightly before serving warm with a scoop of vanilla ice cream or a dollop of whipped cream.

Tips for Success:

Don't stir the batter into the fruit-this "magic" layering creates that signature cobbler texture.

Let it rest for 10-15 minutes before serving to allow the juices to thicken slightly.

Want it extra crispy? Add a few pats of butter on top before baking for a crunchier edge.

Serving Suggestions and Pairings:

A tall glass of Blueberry Lemonade to double down on the fruity summer vibes

A scoop of creamy vanilla ice cream (classic) or try cinnamon or lemon gelato for a twist

Fresh whipped cream with a pinch of nutmeg for a cozy touch

As a surprise addition to brunch or breakfast-for-dinner, served alongside These Chocolate Chip Cookie Bites

Storage and Leftover Tips:

Refrigerate leftovers in an airtight container for up to 4 days.

Reheat in the oven at 325°F for 10 minutes or microwave individual portions for 30-45 seconds.

Freeze in individual portions for an easy treat on-demand-just thaw overnight and warm through.

DIRECTIONS

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16. Want to keep the nostalgic dessert train going? Try This Big Family Banana Pudding for another spoonable crowd-pleaser.
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20. More Recipes You'll Love: This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
21. These : Old-School No-Bake Cookies Never Fail Me (And I've Made Them 100 Times)
22. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
23. This : Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat
24. This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd
25. Final Thoughts: Whether it's peak summer and your counters are overflowing with fresh berries, or you're cozying up with frozen ones in the middle of winter, this Blueberry Cobbler is your go-to dessert for easy indulgence. It's fuss-free, full of flavor, and always a crowd favorite.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-blueberry-cobbler-is-my-favorite-shortcut-to-homemade-comfort/>