

Southern 3 Ingredient Blueberry Cobbler That Couldn't Be Easier

Blueberry pie filling or sweetened blueberries



OVEN
350°F

TIME
40 to 50 min

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INGREDIENTS

Blueberry pie filling or sweetened blueberries
Cake mix
Butter

DIRECTIONS

1. Prep the oven and dish: Preheat your oven to 350°F and lightly grease a baking dish.
2. Add the blueberries: Spread the blueberry pie filling or prepared sweetened blueberries evenly in the bottom of the dish.
3. Add the cake mix: Sprinkle the dry cake mix evenly over the blueberries, covering the fruit completely.
4. Top with butter: Drizzle melted butter over the cake mix or arrange thin slices of butter evenly across the surface.
5. Bake: Bake until the fruit is bubbling and the top is golden brown, usually around 40 to 50 minutes depending on the size of your baking dish and the exact ingredients used.
6. Cool slightly and serve: Let the cobbler rest for a few minutes before serving so the filling settles a bit. Spoon it warm into bowls and serve as-is or with your favorite topping.

SWAPS & NOTES

Canned blueberry pie filling is the easiest option and gives you the most reliable texture.

If you want a more homemade feel, you can use sweetened blueberries cooked down slightly before baking.

Yellow cake mix is a classic choice, but white cake mix or butter cake mix also work beautifully.

Butter should be evenly distributed over the top so the cake mix bakes up golden rather than dry.

TIPS FOR SUCCESS

Try to spread the butter as evenly as possible so you do not end up with dry patches of cake mix on top.

If needed, gently tilt the pan after drizzling to help distribute the moisture.

You want the fruit bubbling and the topping golden, but not overly dark.

Every oven runs a little differently, so start checking near the lower end of the baking window.

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

Original recipe: <https://chefmaniac.com/southern-3-ingredient-blueberry-cobbler-that-couldnt-be-easier/>