

Golden Blueberry Cobbler That's Bursting with Juicy Berry Flavor

5 cups fresh or frozen blueberries



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the blueberry filling:

- 5 cups fresh or frozen blueberries
- 3/4 cup granulated sugar
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest
- 2 tablespoons cornstarch
- 1/4 teaspoon cinnamon, optional

For the cobbler topping:

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, melted
- 1/3 cup milk
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat the oven. Set your oven to 375°F and lightly grease an 8x8-inch baking dish or similar casserole dish.
2. Make the filling. In a large bowl, combine the blueberries, sugar, lemon juice, lemon zest, cornstarch, and cinnamon if using. Toss until the berries are evenly coated, then pour the mixture into the prepared baking dish.
3. Prepare the topping. In a separate bowl, whisk together the flour, sugar, baking powder, and salt. Stir in the melted butter, milk, and vanilla extract until a thick batter forms.
4. Assemble the cobbler. Spoon the topping over the blueberry mixture in rustic mounds. It doesn't need to cover every inch. The gaps allow the blueberries to bubble up beautifully around the topping.
5. Bake. Place the dish in the oven and bake for 35 to 40 minutes, or until the topping is golden brown and the filling is bubbling around the edges.
6. Cool slightly. Let the cobbler rest for about 10 to 15 minutes before serving. This gives the filling a little time to set and makes it easier to serve.

SWAPS & NOTES

Fresh blueberries are wonderful when they're in season, but frozen blueberries work beautifully too.

If you use frozen berries, there's no need to thaw them first.

Just add them straight to the baking dish and know the cobbler may need a few extra minutes in the oven.

If you like a little extra brightness, add more lemon zest to the filling.

TIPS FOR SUCCESS

Don't skip the resting time after baking.

It's tempting to dive in right away, but letting the cobbler sit for a few minutes helps the filling thicken slightly so it isn't too runny.

If you want that truly golden top, keep an eye on the cobbler during the last few minutes of baking.

Every oven is a little different, and that perfect golden color can happen quickly.

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

Original recipe: <https://chefmaniac.com/golden-blueberry-cobbler-thats-bursting-with-juicy-berry-flavor/>