

BLUEBERRY COBLER

Serves: 8

(Adapted from "Cook's Country", June-July 2019)



Biscuit Topping:

1-1/2 cups	all-purpose flour
5 tsp	sugar
1-1/2 tsp	baking powder
1/2 tsp	baking soda
1/2 tsp	salt
3/4 cup	buttermilk
6 Tbsp	unsalted butter, melted
1 Tbsp	unsalted butter

Filling:

3/4 cup	sugar
1 Tbsp	cornstarch
1-1/2 tsp	grated lemon zest
1 Tbsp	lemon juice
6 cups (30 oz)	blueberries *

1. Adjust oven rack to middle position and heat oven to 375°. Line rimmed baking sheet with parchment paper.
2. For biscuit topping: Whisk flour, 1 Tbsp sugar, baking powder, baking soda and salt together in large bowl; set aside. Stir buttermilk and melted butter together in 2 cup liquid measuring cup (butter will clump; this is OK); set aside.
3. For filling: Combine sugar, cornstarch, lemon zest and salt in large bowl. Add blueberries and lemon juice and mix gently with rubber spatula to combine. Transfer berry mixture to 8" square baking pan or ceramic dish **. Place pan on prepared sheet and bake until filling is hot and starting to bubble around edges, about 25 minutes. Transfer sheet to wire rack and gently stir berry mixture. Increase oven temperature to 475°.
4. Once oven reaches 475°, add buttermilk mixture to flour mixture and stir with rubber spatula until just incorporated. Using greased 1/4 cup dry measuring cup, drop 9 scant scoops of dough, evenly space, onto hot berry filling. Sprinkle tops with remaining 2 tsp sugar.
5. Bake until biscuits are golden brown and toothpick insert in centre biscuit comes out clean, 12-14 minutes. Melt remaining 1 Tbsp butter and brush over biscuits. Let cobbler cool on wire rack for at least 30 minutes. Serve.

Notes:

* You can substitute unthawed frozen blueberries for fresh but increase baking time in Step 3 to 40 minutes.

** Do NOT use glass dish, as it can't withstand the 475° temperature used in this recipe. Also, check non-stick pans for heat restrictions.