

SIMPLE TRADITIONAL BLUEBERRY COBBLER

INGREDIENTS

2 1/2 cups fresh or frozen blueberries
1 teaspoon vanilla
1/2 lemon, juiced
1 cup white sugar
1/2 teaspoon flour
1 tablespoon butter, melted
1 3/4 cups flour
4 teaspoons baking powder
6 tablespoons sugar
5 tablespoons cold butter
1 cup milk
2 teaspoons sugar
1 pinch ground cinnamon

DIRECTIONS

Preheat the oven to 375F. Lightly grease a baking dish, or a number of ramekins (number will depend on size; I used 4 5-inch ramekins for this recipe and it was perfect).

In a medium mixing bowl, combine with vanilla and lemon juice. Sprinkle with 1 cup of sugar and 1/2 teaspoon of flour, then stir in a tablespoon of melted butter. Mix gently. Pour blueberry mixture into the baking dish or divide equally among ramekins.

In another mixing bowl, stir together 1 3/4 cups of flour, baking powder, and 6 tablespoons of sugar. Cut in 5 tablespoons of cold butter until it is in pea-sized pieces. Make a well in the center, and stir in the milk. Mix just until moistened. Cover, and let batter rest for 10 minutes. Letting it rest is important; do not skip this step.

Spoon the batter over the blueberries. In a small bowl mix together the cinnamon and 2 teaspoons sugar and sprinkle over the dough.

Bake for 20 to 25 minutes or until the top is golden brown. A knife inserted into the topping should come out clean - of course there will be blueberry syrup on the knife.

Serve warm, with or without ice cream. If there are leftovers, keep them in the refrigerator.