

## Blueberry Cobbler with Frozen Blueberries

Adapted from *The Cook's Illustrated Baking Book*



### Filling:

½ cup sugar

2 T. cornstarch

30 ounces frozen blueberries, thawed

1 ½ teaspoons grated lemon zest, plus 1  
tablespoon juice

### Biscuit topping:

1 cup flour

¼ cup sugar

2 T. cornmeal

2 tsp. baking powder

¼ tsp baking soda

¼ tsp salt

Combine the following wet ingredients:

1/3 cup buttermilk

4 T. melted butter, cooled

½ tsp vanilla

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Preheat oven to 425 degrees. Mix all filling ingredients and put into a greased 9-inch square baking dish or 9-inch round cake pan. Bake filling 25 minutes.

Mix dry ingredients, then combine the wet and dry together until it all comes together to make a dough. Divide into 8 equal pieces and place on the hot filling. Sprinkle with cinnamon sugar and bake 15-18 minutes.

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