

Blueberry Cobbler



Servings: 6

*2 pints blueberries
1/3 cup plus 1/4 cup granulated
sugar
1 1/2 cups plus 1 tablespoon all-
purpose flour
2 teaspoons baking powder
1/4 teaspoon kosher salt
1 teaspoon grated lemon zest
6 tablespoons cold unsalted butter, cut
into pieces
2 cups heavy cream*

Cook Time:

Heat oven to 375° F. In a shallow 1 1/2-quart baking dish or a 9-inch deep-dish pie plate, toss the blueberries, 1/3 cup sugar, and 1 tablespoon flour.

In a medium bowl, combine the baking powder, salt, lemon zest, and the remaining flour and sugar.

Add the butter and blend with your fingers or 2 knives until coarse crumbs form. Add 3/4 cup plus 2 tablespoons cream and mix until a shaggy dough forms.

Drop mounds of dough over the blueberry mixture. Bake until the berries are bubbling and the top is golden, 35 to 40 minutes. Serve with the remaining cream for drizzling, if desired.

Per Serving (excluding unknown items): 430 Calories; 41g Fat (83.3% calories from fat); 2g Protein; 16g Carbohydrate; 3g Dietary Fiber; 140mg Cholesterol; 278mg Sodium. Exchanges: 1 Fruit; 0 Non-Fat Milk; 8 Fat; 0 Other Carbohydrates.