

Lemon Blueberry Cobbler

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

Fresh ripe blueberries with a cakelike cobbler topping make the perfect summer dessert

Ingredients

- - 7 cups fresh blueberries - ½ cup sugar - 3 tablespoons lemon juice - 2 tablespoons cornstarch - Finely grated zest of 1 lemon - 1 ½ cups all-purpose flour - 3 tablespoons sugar - 2 ¼ teaspoons baking powder - ¼ teaspoon salt - ¾ cup Almond Breeze Vanilla almondmilk - 5 tablespoons butter
- softened

Instructions

1. Preheat oven to 400 degrees F and lightly butter an 11x7-inch baking dish. Stir together 5 cups blueberries
2. sugar
3. lemon juice
4. and cornstarch in a medium saucepan. Cook over medium-low heat
5. stirring frequently
6. until mixture is thickened. Stir in remaining blueberries and lemon zest and transfer to prepared dish. Stir together flour
7. sugar
8. baking powder
9. and salt in a medium bowl
10. then stir in Almond Breeze and butter. Drop spoonfuls over hot berry mixture. Bake for 30 minutes or until topping is lightly browned and cooked through. Tips Nutritional analysis per serving:Calories 310Total Fat 8gCholesterol 20mgSodium 300mgPotassium 149mgTotal Carbohydrate 57gDietary Fiber 4gSugars 32gProtein 4g