



Blueberry Streusel Cobbler

Jacob · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

Nobody will be able to resist freshlybaked cobbler slathered in a homemade blueberry sauce

Ingredients

- - 1 pint fresh or frozen blueberries - 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk - 2 teaspoons grated lemon peel - $\frac{3}{4}$ cup cold butter or margarine - 2 cups biscuit baking mix
- divided - $\frac{1}{2}$ cup firmly packed brown sugar - 2 tablespoons cold butter or margarine - $\frac{1}{2}$ cup chopped nuts - $\frac{1}{2}$ cup sugar - 1 tablespoon cornstarch - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon ground nutmeg - $\frac{1}{2}$ cup water - 1 pint blueberries

Instructions

1. Preheat oven to 325 degrees F. In bowl
2. combine blueberries
3. sweetened condensed milk and lemon peel. In large bowl
4. cut 3/4 cup butter into 1 1/2 cups biscuit mix until crumbly; stir in blueberry mixture. Spread in greased 9-inch square baking pan. In small bowl
5. combine remaining 1/2 cup biscuit mix and brown sugar; cut in remaining 2 tablespoons butter until crumbly. Add nuts. Sprinkle over cobbler. Bake 65 to 70 minutes. Serve warm with vanilla ice cream and Blueberry Sauce. Store leftovers covered in refrigerator. Blueberry Sauce: In saucepan
6. combine sugar
7. cornstarch
8. cinnamon
9. and nutmeg. Gradually add water. Cook and stir until thickened. Stir in blueberries; cook and stir until hot.