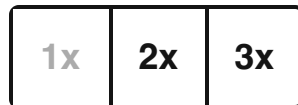


Gluten-Free Blueberry Cobbler

The gluten-free blueberry cobbler of your dreams! This recipe is simple and creates delicious warm berry filling that gets topped with tender, cake-like biscuits. Easily adapt this recipe to be dairy-free and vegan, if needed.

🕒 Prep: 30 mins Cook: 40 mins Total: 1 hour 15 mins

👤 Servings: Serves 9



INGREDIENTS

For the Filling

- 5 cups fresh blueberries (28 ounces)
- Zest of 1 lemon (about 1 tablespoon)
- 1 ½ tablespoon lemon juice (½ medium lemon)
- ⅓ cup brown sugar, lightly packed
- 1 ½ tablespoon gluten-free flour*
- ¼ teaspoon ground cinnamon
- Pinch of fine salt

For the Topping

- 1 cup + 1 tablespoon gluten-free flour* (150 grams)
- 3 tablespoons cane sugar, plus ½ – 1 teaspoon more to sprinkle on top
- 1 ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 3 tablespoons unsalted butter, chilled and cut into small cubes
- ½ cup milk (dairy or unsweetened non-dairy milk of choice)
- ½ teaspoon white vinegar
- ½ teaspoon pure vanilla extract
- Vanilla ice cream or whipped cream for serving, optional

INSTRUCTIONS

1. Preheat the oven to 350°F. Grease or butter a 9×9-inch baking dish and set aside.
2. In a large bowl, combine the blueberries, lemon zest, lemon juice, brown sugar, flour, cinnamon, and salt. Toss well to combine, then spread the berry mixture into the bottom of the baking dish.
3. To make the topping, in a measuring cup, combine the milk, vinegar, and vanilla extract; set aside to sit for 5 minutes.
4. In a medium bowl, place the flour, cane sugar, baking powder, baking soda, and salt. Stir or whisk to combine.

5. Add the chilled butter cubes to the flour mixture. Using a pastry blender, two knives, or a fork, cut the butter into the flour until it resembles coarse crumbs.
6. Add the milk mixture to the dry ingredients and stir until a wet dough forms. (Tip: The dough will look like a very thick pancake batter and will thicken more as it sits.)
7. Using a spoon, scoop the topping onto the berry mixture forming 9 flat mounds. Don't worry if the biscuits don't touch – they will spread out during baking, and a little room between them is desirable so the berries can release steam. Sprinkle a little sugar over the mounds of dough, then place the baking dish in the oven.
8. Bake until the filling starts to bubble vigorously and a toothpick inserted into the center of a biscuit comes out clean, about 40-42 minutes. *NOTE: If the biscuits are starting to brown too much, very loosely cover the baking dish with foil for the last 10 minutes of baking time.*
9. Remove the dish from the oven and allow the cobbler to cool for 30 minutes before serving. Serve with vanilla ice cream or whipped cream, if desired.

NOTES

*we like Bob's Red Mill 1-to-1 Gluten-Free Baking Flour or King Arthur Measure-for-Measure Gluten-Free Flour. You can also use regular all-purpose flour if you don't need the bread to be gluten-free. For best results with the biscuits, we recommend weighing your flour to 150 grams.

**we have not yet tested this recipe with frozen blueberries or other types of fresh berries, but will update any instructions after we do. We highly recommend using fresh blueberries, as we have tested the recipe multiple times using them and love the results every time.

NUTRITION INFORMATION

Serving Size: 1/9 of recipe **Calories:** 204 **Fat:** 4 g (**Sat Fat:** 3 g) **Sodium:** 192 mg
Carbohydrate: 40 g (**Fiber:** 3 g **Sugar:** 20 g) **Protein:** 2 g **Cholesterol:** 11 mg

DIETARY

Egg-Free **Gluten-free** **Nut-free**

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Find it online: <https://therealfooddietitians.com/gluten-free-blueberry-cobbler/>

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