

Blueberry Cobbler

What I love about blueberries is that they signify summer but can be enjoyed year-round thanks to the ample availability of frozen blueberries. I use lemon in this cobbler but you can certainly use orange juice if you have it handy. And, I use buttermilk pancake mix to make the wonderful, dumpling topping so select your favorite brand but make sure it's "complete", meaning you just need to add water. Yes, I realize there's a 6th ingredient – but it's WATER!

Prep time: 15-20 minutes

Cooking time: 45-55 minutes

6 cups frozen blueberries, keep frozen until ready to use

1 3/4 cups complete buttermilk pancake mix, divided

1/2 cup granulated sugar, divided

1 lemon, juice and zest

1/3 cup unsalted butter, chilled and cut up

1/3 cup water

Preheat the oven to 350°F.

Combine the blueberries, 1/4 cup of the pancake mix, 1/4 cup of the sugar, 1 tablespoon of lemon juice and 1 teaspoon of finely grated lemon zest and toss to coat the blueberries. Place the blueberries in the bottom of a shallow baking dish and spread them out evenly. Set aside.

Combine the remaining 1 1/2 cups of the pancake mix, 2 tablespoons of the remaining sugar and butter in a bowl and use a pastry blender or fork to work the butter into the mix until the mixture resembles coarse crumbs. Add the water and stir until the mixture forms a soft dough. Spoon the dough over the blueberries, leaving a 1-inch border around the edges. Sprinkle the remaining 2 tablespoons of sugar over top.

Place the pan on a baking sheet and bake for 45 to 55 minutes, until the filling is bubbly and the dough is golden brown.

Serves 8