

# SOUTHERN BLUEBERRY COBBLER

Posted on April 18, 2024 by admin

## Blueberry Cobbler

Easy, step-by-step, show you how to make this Southern Blueberry Cobbler from scratch.



Super easy to make Blueberry Cobbler recipe.

## Blueberry Cobbler recipe.

A few years back, I had a friend that would always start telling me that the blueberries were getting ripe at her house and that I needed to come over and pick some. She also would tell me that she was going out about every afternoon and picking several cups for herself, but the bushes were "loaded with big berries that were literally falling off the vine."

It would take me about a week before I'd ever get there, and when I did, I'd see that a good number of berries were still there, waiting to be picked.

What she didn't tell me the first time was that she didn't have blueberry bushes. Instead, she had blueberry TREES.

Those things had to be 12 foot tall, and as you might have already figured out, those big bunches of blueberries that remained were up near the top, just slightly out of reach.

It always seemed to be the hottest part of the year, but I'd grab a small bucket and go pick a few blueberries, straining on my tip toes to reach up as high as I could.

Reaching in among the branches of the overgrown bushes, I'd dodge spiders, bugs, and of course the wasp that always showed up shortly after I did. But, in about an hour, and after becoming soaked with sweat, I'd have a bucket full.

I couldn't reach the one's up near the top either, but I could at least reach the one's that were out of her reach that she had missed.

Now days, I just get my berries from the farmers market. Smile.

We have a couple of pick-your-own blueberry farms near where I live, and when June comes around, it's always time for some cobblers, pies, or maybe even making some jam.

This particular recipe for Blueberry Cobbler is slightly adapted from a recipe that my Mother placed in the Stewart Family Cookbook years back. Her side of the family held yearly family reunions, and one year decided to create a cookbook of some of their favorite recipes.

It's so easy you've just about got to try it. I hope you'll do so soon. And, you can do it with fresh or frozen blueberries, so how much easier can it be? I hope you'll like it.

So, if you're ready to bake up a quick and easy cobbler, then let's head out to the kitchen, and... Let's Get Cooking!

You'll need these ingredients to make our Blueberry Cobbler from scratch.

Wash the blueberries.

Sort through the blueberries to remove any stems, leaves, or other debris that might be on them. I like to sort through mine in a large bowl, then transfer them to a colander to rinse them off under cold running water. Handle them gently so you don't squeeze out the juice.

Just set them aside and let them drain until you need them a little further down.

I'm using about a 9inch x 9inch baking dish to make the cobbler.

Go ahead and preheat your oven to 350F degrees so it will be good and hot by the time you finish mixing the few ingredients together.

I placed my butter in the baking dish, then placed it in the oven as the oven warmed up. Just don't forget about it because if it gets too hot, it may burn.

Remove the butter when it's melted and let it cool a bit. Careful, the dish will be HOT.

Grab a medium sized mixing bowl and add the flour.

Then, add the sugar.

Add the milk.

Use a large spoon or whisk and mix everything together until fully combined. You will probably see some lumps of flour, but unless they're really large, don't worry about them. Break up the larger lumps if needed.

Carefully add the melted butter to the mixture and give it another good stir.

Add the batter to the baking dish.

Since I had melted the butter in this dish, I didn't have to grease the dish before adding the batter. Smile.

Spread the berries evenly over the top. Do Not Stir. It will all work out fine.

Place the baking dish on the middle rack of your oven that has been preheated to 350F degrees.

The cobbler needs to bake for about 55 to 65 minutes, or until it's lightly browned on the top.

Ovens will vary, so keep an eye on it as it nears completion and don't let it burn.

When it's done, remove the dish from the oven and place it on a wire rack to cool.

Serve it up while it's a little warm. A dollop of whipped cream, or some Ice Cream will make it even better. Smile.

Enjoy!