

# *Idiot's Kitchen Recipe – Blueberry Cobbler*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



## Ingredients:

4 Pints of Blueberries  
4 Tablespoons Minute or Instant Tapioca  
 $\frac{3}{4}$  Cups Sugar  
 $\frac{1}{4}$  teaspoon Salt  
1 Tablespoon Lemon Juice  
For the Cobbler:  
1 Cup Flour  
1  $\frac{1}{2}$  teaspoons Baking Powder  
2 Tablespoon Sugar  
 $\frac{1}{2}$  teaspoon Salt  
2 Tablespoons Shortening  
 $\frac{1}{2}$  Cup Milk

Rinse and gently dry the blueberries. Pick through the berries to discard any stems or shriveled fruit. Mix the blueberries in a large pot with 4 Tablespoons Minute Tapioca,  $\frac{3}{4}$  Cups Sugar,  $\frac{1}{4}$  teaspoon Salt, and 1 Tablespoon Lemon Juice. Cook the berries over medium heat stirring frequently until the tapioca and sugar dissolves and the berries are thick and syrupy. This takes about 10 minutes. Some of the tapioca may not dissolve but this is okay since it will continue to cook in the oven.

Pour the cooked berries into a 9x13 inch baking dish with sides that are at least 2 inches high. If you are in doubt about the sides of your dish, place a sheet pan or piece of foil under the dish while baking to catch any spills.

To make the cobbler, combine 1 cup flour, 1  $\frac{1}{2}$  teaspoons baking powder, 2 Tablespoon sugar, and  $\frac{1}{2}$  teaspoon salt in a large mixing bowl. Using a pastry blender or 2 dinner knives, "cut in" 2 Tablespoons of shortening until it has been broken up into small bits and incorporated into the flour. Stir in  $\frac{1}{2}$  cup of milk and mix only until combined. The cobbler dough will be extremely sticky and gooey.

Using your fingers, place small blobs of dough in a rectangle in the middle of the baking dish leaving a border of blueberries around the edge. The dough does not have to be perfect or smooth – spaces in the dough are perfectly fine.

Bake the cobbler at 400 degrees for 15-20 minutes until the berries are thick and bubbly and the top is golden brown. Serve warm with vanilla ice cream.