



Wiscasset Woods Lodge

Blueberry Cobbler

We didn't introduce this recipe until our second season, but it became an instant success. You can also make it with peaches or a peach/raspberry mix but blueberry is hands down the most popular. This recipe was adapted from "[*How to Bake Everything*](#)" by Mark Bittman. We cut the sugar almost in half to make it more of a breakfast dish, less sugar lets the blueberry flavor shine.



Ingredients

1 stick of cold butter
6 cups blueberries (we use Wyman frozen blueberries)
1 Tbls lemon juice (if making peach cobbler omit the lemon and add cinnamon instead)
1 1/8 cup sugar
1 cup flour
2 eggs
Pinch of salt
1 tsp baking powder
1 tsp vanilla extract

Directions

Heat oven to 350 (or even 325 if using a dark pan), lightly grease an 11 x 7" baking pan. Pour blueberries into bottom of baking pan and sprinkle 1/8 cup of sugar and the lemon juice over the berries (if making peach cobbler sprinkle cinnamon over the peaches).

In a food processor add the flour, 1 cup of sugar, baking powder and salt. Cut the butter into 1/4 inch bits and add as well. Pulse the food processor until the mixture is just combined so you can still see bits of butter. Pour ingredients into a bowl and beat in the eggs and vanilla by hand.

Drop the mixture on top of the berries using the two-spoon method. Cover the top as evenly as possible in dollops leaving small gaps. Don't spread the batter out.

Bake for 35 – 45 minutes. The cobbler is done when the topping turns golden brown and the blueberries are bubbling. The biggest challenge in this recipe is making sure the center of the crust is fully cooked. If the outside is cooking too fast try reducing oven temperature or covering the edges with tin foil.

Interesting factoid: Cobbler was so named because it looks like a cobbled street.

A big thanks to Ann Doucette, one of our wonderful cooks at Wiscasset Woods Lodge, for helping us perfect our recipes.

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