



[Blueberry Cobbler](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 minutes

Cook time: 35 minutes

Makes 8 servings Blueberry Cobbler

Blueberry Cobbler Ingredients:

- 4 pints Blueberries
- 1½ cups Sugar, divided
- 16 TBSP unsalted Butter, diced (2 sticks)
- 1 cup Flour
- 1 tsp Baking Powder
- 4 eggs
- 1 tsp Vanilla Extract
- 1 tsp Lemon Juice

Blueberry Cobbler Directions:

- Preheat oven to 375°.
- Lightly grease a 13"x9" baking pan.
- Toss blueberries and ½ cup of sugar together until coated, spread into 13"x9" pan.
- Combine flour, baking powder and 1 cup sugar.
- Cut in butter.
- In a separate bowl, beat eggs, and then add them to the butter mixture.
- Add vanilla and lemon juice, mix well.
- Drop mixture on top of blueberries by the spoonful. Allow mixture to cover fruit.
- Bake for 35 minutes until slightly brown and bubbly.
- Serve with vanilla ice cream or sweet whipped cream.