Blueberry Cobbler

​Biscuit Topping

1 1/2 cups flour

5 teaspoons sugar

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

3/4 cup buttermilk

6 Tablespoons butter, melted + 1 Tablespoon butter

Filling

3/4 cup sugar

1 Tablespoon cornstarch

1 1/2 teaspoons lemon zest

1 Tablespoon lemon juice

6 cups blueberries

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Whisk together flour, 1 T. sugar, baking powder, baking soda and salt.

Stir together buttermilk and 6 T. melted butter.

Combine sugar, cornstarch, lemon zest and salt.

Add blueberries and lemon juice.

Transfer berries to an 8" baking dish and place on a foil lined baking pan.

Bake 25 minutes at 375. Gently stir berries.

Increase oven to 475. Add buttermilk mixture to flour mixture.

Drop 1/4 cupfuls evenly on top of hot berry mixture. Sprinkle with 2 t. sugar.

Bake 12-14 minutes.

Brush 1 T. butter over biscuits. Let cool.