

Blueberry Cobbler

1 stick butter	4 cups fresh blueberries or (24 oz.) frozen (thawed)
2 cups flour	1/2 cup sugar
2 cups sugar	1 tsp. fresh grated lemon zest
1 Tbs. baking powder	1 tsp. lemon juice
1 tsp. salt	2 tsp. cinnamon
1 1/2 cup milk	1/4 cup water

Melt butter in a 12" Dutch oven using 10-12 briquettes bottom heat.

Wash fresh blueberries and drain. In a large bowl combine blueberries, sugar, lemon zest, lemon juice, 1 tsp. of the cinnamon and water; stir to coat blueberries. Let rest.

In a separate bowl combine flour, sugar, baking powder, and salt; stir to mix. Add milk and beat until batter is smooth. Pour batter over melted butter -- do not stir. Carefully spoon blueberries over top of the batter -- do not stir. Sprinkle remaining cinnamon over top.

Cover and bake using 10-12 briquettes bottom and 18-20 briquettes top for 45 to 60 minutes rotating oven and lid 1/4 turn in opposite directions every 10 minutes until crust is golden brown.

Serve topped with whipped cream or serve with vanilla ice cream.

Serves: 10