



Dutch Oven Blueberry Cobbler

Filling Ingredients

- 2 Tbsp butter
- 2 12oz packages frozen blueberries, thawed
- 3 Tbsp sugar
- 1 Tbsp lemon juice
- 2 Tbsp water
- 1 tsp cinnamon
- 2 tsp corn starch

Topping Ingredients

- 1 ¼ cups flour
- 1 ½ Tbsp baking powder
- 1 Tbsp salt
- ½ cup sugar
- 5 Tbsp butter
- ¾ cup milk
- 1 tsp vanilla

Preparation Instructions

Warm your cast iron Dutch oven on the grill. Coat with 2 Tbsp butter.

Add blueberries, sugar, lemon juice, water, cinnamon and corn starch. Stir well. Put on the lid and put it on the grill to boil it.

Meanwhile, slice 5 Tbsp butter into small pieces and cut it into the flour mixture with your hands.

Add milk and vanilla and mix well to pancake batter consistency.

Remove oven from grill. Dollop batter on top of blueberry mixture. Replace lid and put back on the grill for 20-30 minutes until the topping is browned.

Serve with vanilla bean ice cream on top!