Blueberry Cobbler – Gluten-Free
(MeaningfulEats.com)

Filling:
32 oz blueberries fresh or frozen
½ c. water
¼ c. brown sugar
2 T. cornstarch
zest of 1 lemon
2 T. lemon juice
1 T. butter

Topping:
1 c. gluten-free 1:1 baking flour
½ c. sugar
1½ t. baking powder
½ t. salt
2/3 c. milk, room temperature
¼ c. butter, melted

Sprinkling Topping:
2 T. sugar
¼ t. nutmeg
¼ t. cinnamon

Instructions:
Filling:
1. Preheat oven to 350˚. Place the blueberries, water, brown sugar, cornstarch and lemon zest in a saucepan. Bring the mixture to a boil, while stirring often. Remove from the heat and add the lemon juice and butter.
2. Remove from heat and pour into a 9×13 pan.

Topping:
1. In a large bowl, combine the flour, sugar, baking powder and salt. Mix together the milk and butter. Add the wet ingredients to the dry and stir until just combined. Mix together the sprinkling mixture in a small bowl and set aside.
2. Spoon the topping evenly over to fruit layer. This works best by placing small dollops of the batter over the filling then spreading with a small off-set spatula. It is ok if there are a few gaps in the topping but try and make it as even as possible. Sprinkle with the sprinkling mixture (you may not use all the cinnamon sugar).
3. Bake for 30 minutes, until the top is golden and the fruit is bubbling. Allow to sit for at least 30 minutes before serving.