Dutch Oven Blueberry Cobbler

Melt 1 stick butter a 12 inch Dutch Oven using 10-12 briquettes bottom heat.

4 c.	fresh blueberries or 24oz. frozen (thawed)
½ c.	sugar
1 t.	fresh grated lemon zest
1 t.	lemon juice
2 t.	cinnamon
¼ c.	water

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

2 c.	flour
2 c.	sugar
1 T.	baking powder
1 t.	salt
1½ c.	milk

In 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 ¼ turn opposite directions every 10 minutes until crust is golden brown.

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

Serves 10