

OLD FARM COUNTRY COOKBOOK RECIPE

Wild Blueberry Cobler

5 tbsp. butter

l cup milk

INGREDIENTS:

BERRIES

21 ½ cups fresh blueberries, rinsed and drained

½ of a lemon, juiced

l tsp. vanilla

l cup sugar

 $\frac{1}{2}$ teaspoon flour

l tbsp. butter, melted

COBBLER

1¾ cups flour

5 tbsp. sugar

4 tsp. baking powder

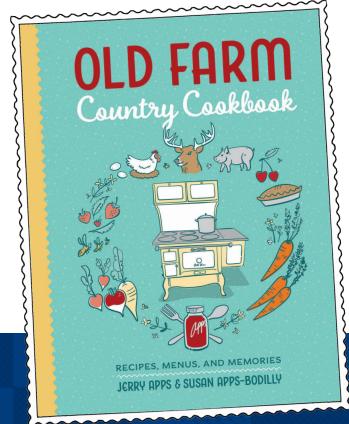
TOPPING

2 tsp. sugar

½ tsp. ground cinnamon

DIRECTIONS:

- Preheat oven to 375° and lightly grease an 8 or 9-inch-square baking pan.
- In a bowl, gently stir the blueberries with the lemon juice and vanilla.
- 3 Stir in sugar and flour.
 Mix gently. Pour the
 blueberries into the
 baking pan. Sprinkle the
 blueberries with melted
 butter. Set aside.
- To assemble the cobbler, stir together the flour, sugar, and baking powder in a medium bowl. Cut in the butter using a fork until the dough is in small pieces. Make a well in the center and quickly pour in the milk. Mix until just moistened. Spoon the batter over the blueberries.
- To make the topping, mix together the sugar and cinnamon and sprinkle over the blueberries and batter. Bake cobbler until the top is golden brown, about 20 minutes. Let cool a bit before serving.





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