

Bisquick Topped Blueberry Cobbler

Hands on	Total	Yield
10 mins	1h 15mins	Serves 12 (serving size: 3/4 cup)

By **ROBIN BASHINSKY**

This biscuit topped blueberry cobbler recipe couldn’t be easier. Breaking out your trusty Bisquick baking mix keeps the recipe effortless, but you could also top the vibrant berry filling with a simple homemade drop biscuit dough as well. Using ripe, juicy blueberries gives this summertime favorite the perfect level of sweetness, while vanilla extract contributes a floral depth and a little bit of aromatic lemon zest lends a lovely balance of brightness. Served warm with a generous scoop of vanilla ice cream, this easy cobbler can’t be beat.

Ingredients

- 2 1/4 cups Bisquick baking mix
- 2/3 cup milk
- 3/4 cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon finely grated lemon zest
- 1/2 teaspoon salt
- 6 cups fresh blueberries
- 1 teaspoon vanilla extract
- Vanilla ice cream, for serving (optional)

How to Make It

- Step 1** Preheat oven to 375°.
- Step 2** Stir together baking mix and milk in medium bowl until just combined; set aside.
- Step 3** Combine sugar, flour, zest, and salt in a large bowl. Rub together with your fingers to evenly disperse oils in the zest. Add blueberries and vanilla; stir to combine. Place blueberry mixture in a 9-inch, cast-iron skillet. Top with 1 1/2-inch dollops of Bisquick mixture. Bake 50 minutes-1 hour or until bubbly and biscuits are cooked, tenting top with foil after 20-25 minutes (when biscuits are golden brown). Let stand 10 minutes before serving. Serve warm with vanilla ice cream, if desired.