

# Classic Blueberry Cobbler

Hands On Time	Total	Yield
10 Mins	1h 15m	Serves 12 (serving size: 3/4 cup)

By **ROBIN BASHINSKY**

If the peak of summer had a flavor, we’re willing to bet it’d taste a lot like this classic blueberry cobbler. 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. Be sure to let the lattice crust hang a little over the sides of your baking dish and press the dough firmly into the sides to adhere. The baking dish will be very full, but the volume of the berries will shrink as the cobbler cooks, so slightly overfilling will leave you with a flat top instead of a sunken one.

## Ingredients

- 2 1/2 cups cups plus 2 tablespoons  
all-purpose flour, divided
- 20 tablespoons unsalted butter,  
cubed and chilled
- 1 1/2 teaspoons salt, divided
- 6-8 tablespoons ice water
- 3/4 cup sugar
- 1 teaspoon finely grated lemon zest
- 6 cups fresh blueberries
- 1 teaspoon vanilla extract
- 2 egg whites, beaten
- 3 tablespoons Demerara sugar  
(sugar in the raw)
- Vanilla ice cream, for serving  
(optional)

## How to Make It

- Step 1** Preheat oven to 350°.
- Step 2** Pulse together flour, butter, and 1 teaspoon salt in a food processor until a coarse meal forms. Pulse in water 1 tablespoon at a time, just until dough can hold together when lightly squeezed. Divide dough in half. Press each into a (6-inch) circle between 2 sheets of plastic wrap. Wrap tightly and refrigerate 30 minutes.
- Step 3** Combine sugar, remaining 2 tablespoons flour, zest, and remaining ½ teaspoon salt in a large bowl. Rub together with your fingers to evenly disperse oil from zest. Add blueberries and vanilla; stir to combine. Place blueberry mixture in an 11-x7-inch, 2-quart baking dish (it will mound over the top).
- Step 4** Working one disk at a time roll dough on a floured work surface to 1/8-inch thickness. Cut into 1-inch strips. Top the blueberry mixture in baking dish with dough strips to form a “lattice” pattern, leaving 1/2-inch squares between the lattice and pressing dough firmly to the sides of the dish so it adheres.

Brush top with egg whites and sprinkle with Demerara sugar. Bake at 350° for 50 minutes to 1 hour or until bubbly and top is golden, tenting with foil after 25 minutes if the crust begins to brown too quickly. Let stand 10 minutes before serving. Serve warm with vanilla ice cream, if desired.

