

Slow-Cooker Blueberry Cobbler

1 comment

DESSERTS OR BAKED GOODS

FRUIT DESSERTS

FRUIT

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

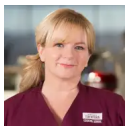
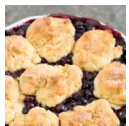
SERVES 6

TIME 3 to 4 hours on low or 2 to 3 hours on high

SLOW COOKER SIZE 5 to 7 quarts

WHY THIS RECIPE WORKS

Getting the filling of our cobbler just to our liking took a little investigative work. We started by testing different types of blueberries (frozen and fresh) and ultimately found both worked well. Our final issue was the texture—we couldn't get the filling thick enough without adding excessive tapioca, which made it too gloppy. We borrowed a trick from our blueberry pie recipe and added an apple into the mix; the gentle heat of the slow cooker activated the apple's pectin—which is a natural thickener. Our biscuit topping (cooked separately in the oven) started out as a fairly standard drop biscuit: a mix of flour, butter, baking powder and soda, sugar, salt, and buttermilk. However, we added a dash of vanilla to the dough and sprinkled the shaped dough with cinnamon sugar before baking to create crisp but tender biscuits with hints of vanilla and cinnamon—perfect for serving with our blueberry filling. [Read Less](#)



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Blueberry Cobbler with Biscuit Topping

GATHER YOUR INGREDIENTS

Filling

- ☐ **30 ounces** (6 cups) fresh or frozen blueberries
- ☐ **1** Granny Smith apple, peeled, cored, and finely shredded
- ☐ **½ cup** (3½ ounces) sugar
- ☐ **Pinch** salt

Biscuits

- ☐ 1 cup (5 ounces) all-purpose flour
- ☐ ¼ cup (1¾ ounces) plus 2 teaspoons sugar
- ☐ 2 teaspoons baking powder
- ☐ ¼ teaspoon baking soda
- ☐ ¼ teaspoon salt
- ☐ ⅓ cup buttermilk
- ☐ 4 tablespoons unsalted butter, melted and cooled
- ☐ ½ teaspoon vanilla extract
- ☐ ⅛ teaspoon ground cinnamon

View Nutritional Information ⓘ

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

You will need an oval slow cooker for this recipe.



INSTRUCTIONS

1. For the filling Combine all ingredients in slow cooker. Cover and cook until blueberries are softened and sauce is thickened, 3 to 4 hours on low or 2 to 3 hours on high.

2

For the biscuits Adjust oven rack to middle position and heat oven to 400 degrees. Whisk flour, 1/4 cup sugar, baking powder, baking soda, and salt together in large bowl. In separate bowl, whisk buttermilk, melted butter, and vanilla together. Gently stir buttermilk mixture into flour mixture until dough is just combined.

3

Divide dough into 6 equal pieces, round gently into biscuits, and place on parchment paper-lined rimmed baking sheet, spaced about 1½ inches apart. Combine remaining 2 teaspoons sugar and cinnamon in bowl and sprinkle over top of biscuits. Bake until biscuits are golden and cooked through, 12 to 15 minutes, rotating sheet halfway through baking. Transfer biscuits to wire rack and set aside. (Biscuits can be stored at room temperature for up to 8 hours.)

4

Turn off slow cooker. Arrange biscuits on top of blueberry filling, cover, and let cool for 20 minutes. Serve.

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MY RATING

