



Wisconsin Historical Society
P R E S S

OLD FARM COUNTRY COOKBOOK RECIPE

Wild Blueberry Cobbler

INGREDIENTS:

BERRIES

21 ½ cups fresh blueberries,
rinsed and drained
½ of a lemon, juiced
1 tsp. vanilla

1 cup sugar
½ teaspoon flour
1 tbsp. butter, melted

COBLER

1¾ cups flour
5 tbsp. sugar
4 tsp. baking powder

TOPPING

5 tbsp. butter
1 cup milk
2 tsp. sugar
½ tsp. ground cinnamon

DIRECTIONS:

- 1 Preheat oven to 375° and lightly grease an 8 or 9-inch-square baking pan.
- 2 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.
- 4 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.
- 5 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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