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# MASTER CHEF RECIPES

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BY: JASON D. HALL, CMC

## *Blueberry Cobbler*

**Category:** Dessert

**Yield:** 6 Portions

### The Ingredients

- 1/2 Cup unsalted butter
- 1 Cup all-purpose flour
- 1 1/2 Tsp. baking powder
- 1/2 Tsp. salt
- 1 Cup whole milk
- 1 Cup granulated sugar plus 1 tablespoon
- Juice and zest of 1 lemon
- 1 scraped vanilla bean
- 2 cups blueberries
- Vanilla bean ice cream for service



# *Blueberry Cobbler*

## The Cooking Instructions

1. Pre Heat your oven to 350°, place the butter in the cast iron pan, and let come to temp for 5-6 minutes until butter is melted and simmering.
2. Meanwhile, mix together the flour, baking powder, and salt in a bowl. Stir in the milk, 1 cup sugar, lemon juice, zest, and vanilla to combine.
3. Mix together the remaining tablespoon of sugar and the blueberries in another bowl.
4. Pull the cast iron out of the oven.
5. Pour the batter into the pan with the now hot butter.
6. Top with the sugared blueberries. Bake until brown and the batter has risen up and around the fruit, about 30 minutes.

Let cool slightly and serve with vanilla bean ice cream.

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