

Sourdough Blueberry Cobbler (LittleSpoonFarm.com)

Blueberry Filling Ingredients:

5 c. (740g) blueberries (fresh or frozen)	2 T. (15g) flour
1 lemon (juice & zest)	¼ t. (0.5g) ground cinnamon
¼ c. (50g) sugar	⅛ t. (0.25g) nutmeg
	2 T. (28g) unsalted butter, cubed

Cobbler Ingredients:

1½ c. (180g) all-purpose flour	6 T. (84g) unsalted butter, melted
¾ c. (150g) sugar	⅓ c. (100g) sourdough discard (or active starter)
1 t. (4g) baking powder	
½ t. (2.5g) salt	1 t. (5g) vanilla extract

*For a long ferment, this cobbler can be assembled a day ahead of time and kept covered in the fridge until ready to bake.

Instructions:

1. Place the oven rack in the center position and preheat your oven to 350°F. Lightly grease a 9x13 glass baking dish or cast-iron skillet with butter or cooking spray.
2. Toss 5 cups (740g) blueberries, the zest and juice of 1 lemon, ¼ cup (50g) granulated sugar, 2 tablespoons (15g) all-purpose flour, ¼ teaspoon (0.5g) ground cinnamon, and ⅛ teaspoon (0.25g) ground nutmeg in a mixing bowl. Spread the mixture evenly in the baking dish. Distribute 2 tablespoons (28g) unsalted butter, cubed on top.
3. Whisk together 1½ cups (180g) all-purpose flour, ¾ cup (150g) granulated sugar, 1 teaspoon (4g) baking powder, and ½ teaspoon (2.5g) fine sea salt in a mixing bowl. Add 6 tablespoons (84g) unsalted butter, melted, ⅓ cup (100g) sourdough discard, and 1 teaspoon (5g) vanilla extract and mix until it resembles a crumbly cookie dough consistency. Use your hands to crumble it evenly over the blueberry filling.
4. Bake the cobbler for 40-45 minutes or until the fruit is bubbling around the edges and the top is golden brown. If you are using frozen blueberries, allow a few extra minutes of baking time. Let the cobbler cool for 30 minutes before serving to allow the filling to set.

NOTES

- Adjusting salt: We use fine sea salt, which weighs 2½ grams per ½ teaspoon. If using flaky sea salt, use a heaping ½ teaspoon.
- How to Store: Cover the cobbler tightly with plastic wrap, or transfer it to an airtight container, and refrigerate for 4-5 days. The topping may soften, but it will still taste delicious.
- Reheat: Preheat your oven to 350°F (175°C). Cover the cobbler and bake for 15-20 minutes until warmed through. Then, uncover and bake for another 5-10 minutes to crisp up the topping.
- How to Freeze: Wrap the cooled cobbler tightly with plastic wrap, then aluminum foil, and freeze for up to 3 months. Thaw overnight in the refrigerator before reheating.