

# Blueberry Recipes

**Blueberry Cobbler** – 350 oven – 8 servings

Filling:

6 cups Windy Hill Farm blueberries

1/3 cup sugar

2 Tbsp cornstarch

1 tsp grated lemon rind

Combine these ingredients in a greased 11"x 7" baking pan. Set aside.

Topping:

1 1/3 cups all-purpose flour

1/4 cup sugar

3/4 tsp baking powder

1/2 tsp salt

1/4 tsp baking soda

5 Tbsp chilled butter, cut into small pieces

1 cup sour cream or plain yogurt

3 Tbsp milk or cream for brushing tops

Sugar for sprinkling

Sift flour together with sugar, baking powder, salt and baking soda. Cut butter into flour mixture with a pastry blender until mixture resembles coarse meal. Stir in sour cream to form a soft dough. Drop dough by spoonful onto blueberry filling to form 8 dumplings. Brush dumplings with milk and sprinkle with sugar. Bake for 50 minutes or until filling is bubbly and dumplings are nicely browned. Serve warm with ice cream or whipped cream.

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