



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
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DU CANADA



Maritimes Blueberry Cobbler

Also known as Blueberry Grunt, this cobbler is delicious served with a scoop of ice cream! Canada is the largest producer and exporter of lowbush (wild) blueberries. Wild blueberries are grown primarily in the Maritimes, Quebec and Ontario, while B.C. grows 93% of the highbush (cultivated) blueberries!

Ingredients

3 cups (750 ml) blueberries, fresh or frozen
¼ cup (60 ml) maple syrup
¼ tsp (1.25 ml) ground cinnamon
1 ½ cups (375 ml) all-purpose flour
¼ cup (60 ml) sugar
2 tsp (10 ml) baking powder
¼ tsp (1.25 ml) salt
4 tbsp (60 ml) cold butter, diced
½ cup (125 ml) milk

Preparation

Preheat oven to 350°F (175°C). Spray a 9.5 in (24 cm) round pie plate.

In a medium bowl, combine the blueberries, the maple syrup and the cinnamon. Stir to combine. Transfer to the round pie plate.

Prepare the batter. In a large bowl, mix the flour, sugar, baking powder and salt. Cut the butter in using a pastry blender until the mixture resembles coarse bread crumbs. Slowly add the milk and stir just until combined. The batter will be thick. Spread the batter over the blueberry mixture. It won't cover completely.

Bake for 30 to 35 minutes, or until the top is slightly golden. Serve warm, with a scoop of ice cream if desired