



# **Crock Pot Lemon Blueberry Cobbler**



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## Introduction

Crock Pot Lemon Blueberry Cobbler is a delightful dessert that combines the tangy zest of lemon with the sweet burst of blueberries. Perfect for warm weather gatherings or as a comforting treat at home, this easy recipe allows you to create a cozy, fruity dessert with minimal effort. Using your slow cooker, you can enjoy a delicious cobbler that is both hassle-free and packed full of flavor.

## Detailed Ingredients with measures

- Fresh blueberries: 2 cups
- Fresh lemon juice: 1/4 cup
- Lemon zest: 1 tablespoon
- Sugar: 1 cup
- All-purpose flour: 1 cup
- Baking powder: 2 teaspoons
- Milk: 1/2 cup
- Unsalted butter, melted: 1/4 cup
- Cinnamon: 1 teaspoon
- Vanilla extract: 1 teaspoon

## Prep Time

The preparation time for this delightful dessert is approximately 10 to 15 minutes, making it quick and easy to get started on this delicious treat.

## Cook Time, Total Time, Yield

The cook time for this Crock Pot Lemon Blueberry Cobbler is around 2 to 3 hours on high or 4 to 5 hours on low. In total, you can expect to spend about 2 hours and 15 minutes to 5 hours and 15 minutes, factoring in preparation and cooking times. This recipe yields around 6 to 8 servings, perfect for sharing with family and friends.



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## Detailed Directions and Instructions

### **Step 1: Prepare the Crock Pot**

Begin by coating the interior of the crock pot with cooking spray to prevent sticking.

### **Step 2: Combine Ingredients**

In a mixing bowl, combine the flour, sugar, baking powder, lemon zest, and salt. Stir until evenly mixed.

### **Step 3: Add Wet Ingredients**

In the same bowl, add the milk, melted butter, and lemon juice. Mix until just combined; avoid overmixing.

See also Pineapple Chicken and Rice

### **Step 4: Add Blueberries**

Gently fold in the blueberries to the batter, ensuring they are evenly distributed.

### **Step 5: Pour into Crock Pot**

Pour the batter into the prepared crock pot, spreading it evenly across the bottom.

### **Step 6: Cook the Cobbler**

Cover the crock pot with the lid and cook on low for 3 to 4 hours or until the cobbler is set in the center.

### **Step 7: Check for Doneness**

To ensure the cobbler is ready, insert a toothpick into the center; it should come out clean.

### **Step 8: Serve the Cobbler**

Once cooked, turn off the crock pot and let the cobbler cool slightly before serving.

## **Notes**

### **Serving Suggestions**

This cobbler is delicious served warm and can be paired with a scoop of vanilla ice cream or whipped cream.

### **Fruit Variations**

Feel free to substitute the blueberries with other fruits such as strawberries, raspberries, or cherries based on personal preference.

### **Storage Instructions**

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave before serving.

### **Cooking Time Adjustments**

Cooking times may vary based on the specific crock pot used; monitor for perfect results.



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# Cook techniques

## Using a Crock Pot

When making cobbler in a Crock Pot, it's important to layer the ingredients properly to ensure even cooking. Start by evenly distributing the fruit mixture at the bottom and then layering the batter on top.

## Adjusting Cooking Time

Cooking time may vary depending on your specific Crock Pot model. It's generally recommended to cook on high for about 2-3 hours or low for 4-6 hours, but you should check for doneness by looking for bubbling and a firm top.

See also [Garbage Bread](#)

## Fruit Prep

For the best flavor and texture, wash and prepare the fruit thoroughly. If using fresh blueberries, remove any stems or leaves prior to mixing with other ingredients.

## Texture Tips

To achieve a perfect cobbler texture, avoid over mixing the batter. Stir just until the ingredients are combined to maintain a light and fluffy consistency.

## Serving Suggestions

This cobbler pairs beautifully with a scoop of vanilla ice cream or whipped cream. Consider serving it warm for the best experience.

## FAQ

**Can I use frozen blueberries?**

Yes, you can use frozen blueberries, but it's best to thaw them and drain excess moisture before use to prevent the cobbler from becoming too soggy.

**Can I substitute other fruits?**

Absolutely! Feel free to experiment with different fruits, such as raspberries, peaches, or apples, while adjusting the sugar according to the fruit's sweetness.

**What can I do if the cobbler is too runny?**

If your cobbler turns out too runny, you can allow it to cook for additional time without the lid to help some of the moisture evaporate.

**Can I prepare this cobbler ahead of time?**

Yes, you can prepare the ingredients in advance and store them separately in the refrigerator until you're ready to cook. Just be sure to combine them before using the Crock Pot.

**Can I make a gluten-free version?**

Yes, you can substitute regular flour with a gluten-free flour blend to create a gluten-free cobbler.



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## Conclusion

The Crock Pot Lemon Blueberry Cobbler is a delightful dessert that combines the tartness of lemon with the sweetness of blueberries, all enveloped in a warm and comforting cobbler. It's an easy-to-make treat perfect for any occasion, whether you're hosting a gathering or simply indulging in a sweet treat at home. The slow-cooking method ensures the flavors meld beautifully, creating a luscious dessert that pairs wonderfully with vanilla ice cream or whipped cream.

See also [Perfect Air Fryer Hard-Boiled Eggs Recipe](#)

## More recipes suggestions and combination

### **Lemon Raspberry Cobbler**

Swap blueberries for fresh raspberries for a vibrant, tangy alternative. The tartness of raspberries complements the lemon beautifully, creating a refreshing twist.

### **Peach Blueberry Cobbler**

Combine sweet peaches with blueberries for a fruity blend that captures the essence of summer. The juicy peaches add a delightful texture alongside the blueberries.

### **Cherry Almond Cobbler**

Use tart cherries with a hint of almond extract to create a unique cobbler. The nutty flavor of almond enhances the sweet and sour profile of the cherries.

### **Apple Cinnamon Cobbler**

For a comforting fall dessert, mix sliced apples with cinnamon and sugar. This classic combination warms the soul and pairs perfectly with a scoop of vanilla ice cream.

### **Strawberry Lemonade Cobbler**

Incorporate fresh strawberries with a dash of lemonade mix for a sweet and tangy dessert. This bright, summery flavor combination is sure to please the crowd.



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