

DESSERT

Blueberry-Pecan Cobbler

16 September 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
15 min	15 min	6	\$1.89	426 kcal

Blueberry-Pecan Cobbler is a dessert that serves 6. One portion of this dish contains approximately 6g of protein, 18g of fat, and a total of 426 calories. For \$1.89 per serving, this recipe covers 12% of your daily requirements of vitamins and minerals. This recipe is typical of Southern cuisine.

Ingredients

- ☐ 36 oz packages frozen blueberries, thawed and drained
- ☐ 1 large egg
- ☐ ½ teaspoon ground cinnamon
- ☐ ¾ cup sugar, divided
- ☐ 5 slices white bread slices
- ☐ 5 tablespoons butter, melted
- ☐ 5 tablespoons all-purpose flour, divided
- ☐ ½ cup pecans, finely chopped
- ☐ ½ teaspoon vanilla extract

EQUIPMENT Oven, Baking pan

Method

- 1

Preheat oven to 35
- 2

Stir together first 3 ingredients, 1/4 cup sugar, and 3 Tbsp. flour in a lightly greased 11- x 7-inch baking dish.
- 3

Trim crusts from bread slices; cut each slice into 5 strips. Arrange strips over blueberry mixture. Stir together butter, egg, and remaining 1/2 cup sugar and 2 Tbsp. flour.

- 4 Drizzle over bread slices.
- 5 Sprinkle with pecans.
- 6 Bake at 350 for 40 to 45 minutes or until golden and bubbly.
- 7 Let stand 10 minutes.
- 8 Serve warm.

Nutrition per serving

426

KCAL

6 g

PROTEIN

18 g

FAT

66 g

CARBS

Saturated Fat

7 g · 44% of daily needs

Fibre

5.6 g · 22% of daily needs

Sugar

43.4 g · 48% of daily needs

Sodium

188 mg · 8% of daily needs

Cholesterol

56.1 mg · 19% of daily needs

Vitamin C

16.6 mg · 20% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/blueberry-pecan-cobbler-142999