

DESSERT

Cran-Blueberry Cobbler

4 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.78	291 kcal

Cran-Blueberry Cobbler is a Southern recipe that serves 8. For 78 cents per serving, this recipe covers 6% of your daily requirements of vitamins and minerals. This dessert has 387 calories, 5g of protein, and 14g of fat per serving.

Ingredients

- ☐ 1½ cups all-purpose baking mix
- ☐ ¼ cup butter or margarine, softened
- ☐ 1 cup frozen cranberries, unthawed
- ☐ 1 teaspoon lemon juice
- ☐ ¾ cup sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 3 cups frozen blueberries, unthawed
- ☐ 2 tablespoons cornstarch
- ☐ 1 large egg, lightly beaten
- ☐ ¼ cup milk
- ☐ 2 tablespoons sugar

EQUIPMENT Sauce pan, Oven, Blender, Baking pan

Method

- 1

Stir together cornstarch and 3/4 cup sugar in a large saucepan.
- 2

Add frozen berries, lemon juice, and vanilla, and bring to a boil, stirring constantly; boil 1 minute.
- 3

Pour into a lightly greased 2-quart baking dish.
- 4

Combine baking mix and 2 tablespoons sugar.

- 5 Cut in softened butter with a fork or pastry blender until mixture is crumbly; stir in egg and milk. Drop by 2 tablespoonfuls onto hot berry mixture.
- 6 Bake at 400 for 20 to 25 minutes or until cobbler is golden and bubbly.
- 7 Serve warm with vanilla ice cream or sweetened whipped cream, if desired.

Nutrition per serving			
	291	3 g	10 g
	KCAL	PROTEIN	FAT
			48 g
			CARBS
Saturated Fat			2.4 g · 15% of daily needs
Fibre			2.3 g · 9% of daily needs
Sugar			30.9 g · 34% of daily needs
Sodium			367 mg · 16% of daily needs
Cholesterol			24.6 mg · 8% of daily needs
Vitamin C			7.5 mg · 9% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/cran-blueberry-cobbler-147774