

Quick & Easy

THE COSTCO WAY

Zur Group Blueberry Cobbler with Lemon Biscuits

Makes 8 servings

Biscuit Topping Ingredients:

¾ cup sugar
2 cups flour
1 Tbsp baking powder
½ tsp salt
1 tsp lemon zest
⅔ cup cold unsalted butter, grated
1 cup heavy cream

Instructions:

In a food processor, add sugar, flour, baking powder, salt and lemon zest. Pulse. Add butter. Pulse to incorporate. Add heavy cream and pulse slightly until a dough forms. Chill dough for 30 minutes. On a floured surface, roll out dough to ½ inch thick. Use a round cookie cutter to cut out 8 to 10 biscuits. Re-roll dough to cut additional biscuits as needed. Set biscuits aside.

Filling Ingredients:

2 lbs (7 to 8 cups) Zur Group Blueberries
½ cup sugar
⅓ cup flour
½ tsp cinnamon
½ tsp nutmeg
1 Tbsp lemon juice
2 Tbsp heavy cream

Instructions:

Preheat oven to 350 F. Spray a 9 x 13-inch baking pan with cooking spray. In a large mixing bowl, add blueberries, sugar, flour, cinnamon, nutmeg and lemon juice. Fold ingredients until well combined. Pour into baking pan. Top with biscuits. Brush biscuits with heavy cream. Bake for 45 to 50 minutes, or until berries are soft, filling is bubbling, and biscuits are golden brown.

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