

RECIPE

Scott's Gum-Free Blueberry Crumble Cobbler



Ingredients

Blueberry Filling

- 6 cups fresh blueberries (or frozen, do not thaw)
- ½ cup granulated sugar
- 3 tablespoons tapioca starch
- 2 tablespoons fresh lemon juice
- Zest of 1 lemon
- 1 teaspoon vanilla extract
- Pinch of kosher salt
- 2 tablespoons cold butter, cut into small cubes

Cobbler Topping

- 1 cup certified gluten-free oat flour
- ¾ cup superfine almond flour
- ½ cup tapioca starch
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 1/3 cup granulated sugar

Wet Ingredients

- 2 large eggs
- $\frac{3}{4}$ cup cultured buttermilk
- $\frac{1}{2}$ cup full-fat sour cream
- $\frac{1}{4}$ cup melted unsalted butter
- 2 teaspoons vanilla extract

Cinnamon Crumble

- $\frac{3}{4}$ cup certified gluten-free oat flour
- $\frac{1}{2}$ cup almond flour
- $\frac{1}{2}$ cup certified gluten-free old-fashioned oats
- $\frac{1}{2}$ cup packed light brown sugar
- 1 teaspoon cinnamon
- Pinch of kosher salt
- 6 tablespoons cold butter, cubed

Optional (highly recommended)

- $\frac{1}{2}$ cup finely chopped pecans

Directions

- 1 Prepare the Filling
- 2 Preheat oven to 350°F.
- 3 Butter a 9×13-inch baking dish.
- 4 Combine:
 - * Blueberries
 - * Sugar
 - * Tapioca starch
 - * Lemon juice
 - * Lemon zest
 - * Vanilla
 - * Salt
- 5 Pour into the baking dish and dot with the 2 tablespoons cold butter.
- 6 Make the Cobbler Batter

- 7 Whisk together:
 - * Oat flour
 - * Almond flour
 - * Tapioca starch
 - * Baking powder
 - * Baking soda
 - * Salt
 - * Sugar
- 8 In another bowl whisk:
 - * Eggs
 - * Buttermilk
 - * Sour cream
 - * Melted butter
 - * Vanilla
- 9 Fold the wet ingredients into the dry until just combined.
- 10 The batter should be thick, similar to biscuit dough.
- 11 Using a large spoon, drop generous dollops over the blueberries, leaving gaps so the fruit can bubble through.
- 12 Make the Crumble
- 13 Combine:
 - * Oat flour
 - * Almond flour
 - * Oats
 - * Brown sugar
 - * Cinnamon
 - * Salt
 - * Pecans (if using)
- 14 Cut in the cold butter until you have large pea-sized crumbs.
- 15 Scatter generously over the cobbler.
- 16 Bake

Bake 50-60 minutes until:

- 17 * Filling is bubbling vigorously.
- * Crumble is golden brown.
- * Cobbler topping is cooked through.
- 18 If the topping browns too quickly, loosely tent with foil for the last 10-15 minutes.
- 19 Cool
- 20 Allow to rest 20-30 minutes before serving.
- 21 The filling will thicken beautifully as it cools.
- 22 Vanilla Glaze (Optional)
- 23 If you want to lean a little more toward coffee cake, drizzle this over the warm cobbler.
- 24 * 1 cup powdered sugar
- * 2 tablespoons milk
- * ½ teaspoon vanilla
- * Pinch of salt
- 25 Whisk until smooth and drizzle lightly over the top.
- 26 Serving Suggestions
- 27 Serve warm with:
 - * Vanilla bean ice cream
 - * Fresh whipped cream
 - * Lightly sweetened whipped mascarpone
 - * A hot cup of coffee
- 28 A simple version is:
 - * 8 oz mascarpone
 - * ½ cup cold heavy cream
 - * 2 tablespoons powdered sugar
 - * 1 teaspoon vanilla
- 29 Whip until soft and fluffy, then spoon over warm cobbler.

Notes

Baker's Notes

- * Fresh wild blueberries will give the deepest flavor, but cultivated berries work beautifully too.
- * Tapioca starch gives the filling a glossy, silky texture without gums. If you don't have it, arrowroot starch can be substituted in the same amount.
- * Don't skip the 20-minute rest—it allows the filling to set so each serving holds together.

One last “secret ingredient”

Just before serving, grate a tiny bit of fresh lemon zest over the finished cobbler.

It won't taste lemony, but it makes the blueberry flavor taste brighter and fresher. It's a small touch that gives the dessert a polished, bakery-quality finish. Enjoy!