

Dessert

Gluten-Free Blueberry Cobbler

Integrated Marketing Services - Apopka, FL

Servings: 8

Preparation Time: 15 minutes

Cook time: 45 minutes

6 cups fresh blueberries

1/3 cup + 1 tablespoon granulated sugar

1 teaspoon orange zest

3/4 cup gluten-free all-purpose baking mix

1/4 cup butter, softened

2 tablespoons fat-free milk

1/2 cup sliced almonds

2 tablespoons turbinado sugar

1 tablespoon egg white

Preheat the oven to 350 degrees.

Coat an 11x7-inch baking dish with nonstick cooking spray.

Place the blueberries in the dish. Sprinkle with 1/3 cup of the granulated sugar plus the orange zest. Toss to coat.

For the topping: In a small bowl, combine the baking mix, remaining one tablespoon of granulated sugar, butter and milk. Mix well. Spoon over the blueberry mixture.

In a small bowl, combine the almonds, turbinado sugar and egg white. Sprinkle over the blueberry mixture.

Bake for 40 to 45 minutes or until lightly browned.

Remove from the oven and let cool slightly.

Serve warm.

Per Serving (excluding unknown items): 209 Calories; 11g Fat (44.1% calories from fat); 3g Protein; 28g Carbohydrate; 4g Dietary Fiber; 16mg Cholesterol; 69mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fruit; 2 Fat; 1/2 Other Carbohydrates.