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
- ¾ cup cultured buttermilk
- ½ cup full-fat sour cream
- 1/4 cup melted unsalted butter
- 2 teaspoons vanilla extract

Cinnamon Crumble

- ¾ cup certified gluten-free oat flour
- ½ cup almond flour
- ½ cup certified gluten-free old-fashioned oats
- ½ cup packed light brown sugar
- 1 teaspoon cinnamon
- Pinch of kosher salt
- 6 tablespoons cold butter, cubed

Optional (highly recommended)

- ½ 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!