

BURSTING BLUEBERRY COBBLER

Ingredients

- 3 cups frozen blueberries
- 2 Tbsp cornstarch
- $\frac{3}{4}$ cup granulated white sugar
- 2 cups White Cake Mix
- $\frac{1}{2}$ cup or 1 stick unsalted butter, sliced into
1/4-inch-thick squares
- 1 cup fresh blueberries

Directions

1. Preheat oven to 350 degrees. Grease or line a 9x13-inch baking pan.
2. Dump and evenly spread frozen blueberries across pan. Sprinkle berries with cornstarch, then sugar.
3. Sprinkle dry cake mix evenly across pan. Spread butter slices evenly on top of cake mix. Scatter fresh blueberries on top.
4. Bake for 45-50 minutes. About 30 minutes in, quickly check the cake. Use a spatula or large spoon to push down any uncooked cake mix into the bubbling mixture. Do not worry if this breaks the surface of the cake. Let the cake continue to bake for an additional 15-20 minutes, until the surface is completely golden brown.
5. Let cake cook for about 30 minutes before serving as the fruit layer will be extremely hot. If desired, serve with a scoop of your favorite ice cream.

Serves 12-15

Source: *Dump Cakes From Scratch* (Lee)