BLUEBERRY COBBLER BREAD

By: Simply Creative Chef Rob Scott

Ingredients: Yields 1 loaf

Batter:
2 cups all-purpose flour
1 cup light brown sugar
1 ½ teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon cinnamon
½ teaspoon salt
2 cups blueberries and a few for on top
½ cup butter, melted
3 eggs
1 teaspoon vanilla

Crumble Topping:
¼ cup cold butter, cubed
½ cup all-purpose flour
½ cup light brown sugar

Directions:

- Preheat oven to 350 degrees F
- Spray a 9x5 inch loaf pan with cooking spray
- Line the pan with a strip of parchment paper the width of the pan long enough to hang over the sides a bit
- Spray parchment with cooking spray and set aside
- In a bowl, mix flour, brown sugar, baking powder, baking soda, cinnamon, and salt
- Stir until mixed together evenly
- In a medium sized bowl, combine the blueberry puree, melted butter, eggs, and vanilla
- Whisk together until smooth
- Pour the blueberry mixture into the dry mixture and mix on low until batter forms, scraping the sides as necessary (batter will be purple)
- Pour this into your prepared pan
- To make the crumble topping, combine all the crumble ingredients together with a pastry cutter or fork (you can use your hands to create large sized crumb topping if desired
- Sprinkle this over the top of your batter

- Scatter reserved blueberries on top of crumble and bake for 50-60 minutes until center is done
- Allow to cool for 15 minutes and then remove bread from pan and cool completely