

Summer Blueberry Slump

35 minutes to prepare serves

INGREDIENTS

Filling:

4 cups fresh or frozen blueberries

1/2 cup sugar

1/3 cup water

2 teaspoons fresh lemon juice

1 teaspoon lemon zest

1 teaspoon vanilla extract

1 teaspoon cinnamon

1/4 teaspoon nutmeg

Topping:

1 1/2 cups all-purpose flour

2/3 cup milk

3 tablespoons sugar

3 tablespoons butter

2 teaspoons baking powder

1/2 teaspoon salt

Vanilla ice cream or whipped cream, garnish

PREPARATION

In a large bowl, whisk together flour, sugar, baking powder and salt, then stir in milk until a shaggy dough forms. Don't over mix.

Cut in butter until mixture is fully incorporated.

In a large saucepan or skillet over medium-high heat, stir together blueberries with sugar, water, lemon juice and zest, cinnamon and nutmeg, and bring to a boil.

Stir in vanilla extract and cook for another 1-2 minutes, then break off pieces of dumpling dough and drop them (carefully) onto blueberry mixture.

Repeat until dough covers most of blueberries, then cover the

reduce heat to low. Cook for 27 minutes, or until biscuits are cooked through. (Make sure to not uncover biscuits as they're cooking, as this will allow steam to escape and they won't rise or cook properly.)

Uncover and serve hot with whipped cream or vanilla ice cream.