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