



Makes one 8-inch-square cobbler
Preparation Time: 20 minutes
Cook Time: 50 minutes

INGREDIENTS:

1 lb. frozen blueberries
3 cups unsweetened applesauce
1½ tablespoons arrowroot powder or cornstarch
½ cup spelt flour
¼ cup almond flour
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon pure vanilla extract
¼ teaspoon pure almond extract

Vegan Blueberry Cobbler

Craving a simple but scrumptious treat? This easy vegan blueberry cobbler tastes delightfully decadent without using any unhealthy ingredients. Frozen blueberries are lightly sweetened with applesauce and then topped with wholesome vanilla- and almond-infused biscuits. Pop everything in the oven for 45 minutes, and then dig into this warm, jammy dessert as soon as it's cool enough to eat. You can also try making this homey recipe with other frozen fruit, such as cherries or blackberries. Maybe even add a dollop of [Aquafaba Whipped Cream](#) while you're at it!

For more inspiration, check out these tasty ideas:

- [Bursting with Berries Cobbler](#)
- [Chocolate Cherry Vegan Cobbler](#)
- [Easy Vegan Peach Cobbler](#)
- [Sweet Potato and Pineapple Crisp](#)

By Mary Margaret Chappell

- 1** Preheat oven to 350°F. In a 2-quart square baking dish stir together blueberries, 2 cups of the applesauce, and the arrowroot powder.
- 2** For topping, in a medium bowl whisk together spelt flour, almond flour, baking powder, and baking soda. Stir in the remaining 1 cup applesauce, the vanilla extract, and almond extract. Drop batter onto blueberry mixture in spoonfuls.
- 3** Bake 45 minutes or until filling is thickened and bubbly and topping is golden brown. Let stand 10 minutes before serving. Serve hot.