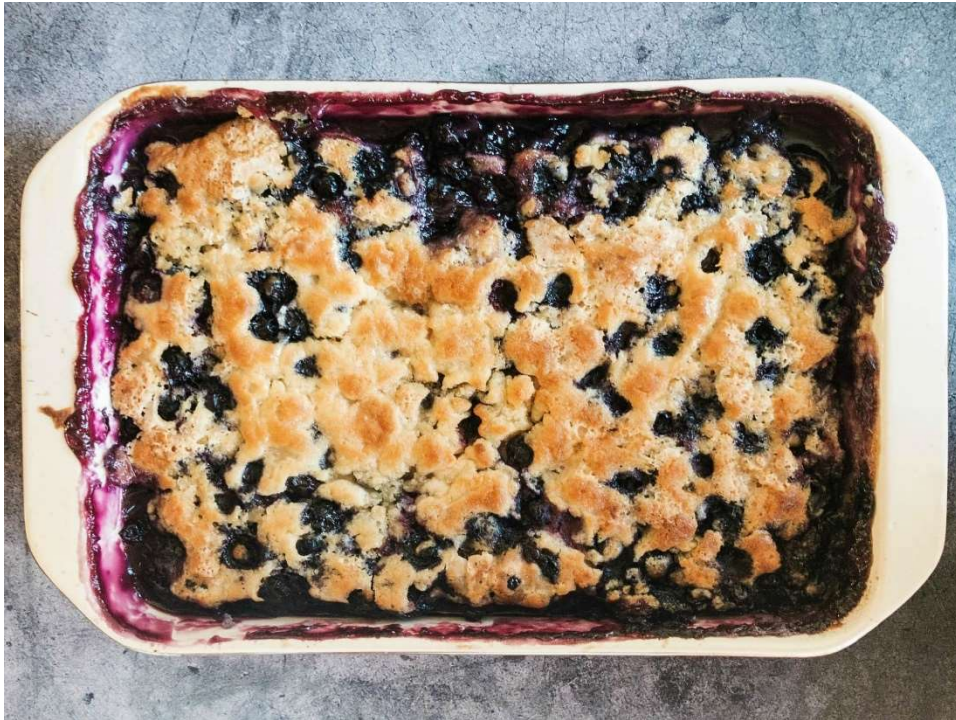


BBQ Blueberry Cobbler



Ingredients

4 cups fresh or frozen blueberries	1 egg
3 tbsp castor sugar	1/2 tsp vanilla extract
1/3 cup freshly squeezed orange juice	2/3 cup plain flour
125g butter, at room temperature	1/2 tsp baking powder
1/2 cup castor sugar	1/2 tsp salt
2 tbsp sour cream	

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 2 – In a large mixing bowl, mix together the blueberries, castor sugar and orange juice. Set aside. In a separate bowl, cream together the butter and remaining castor sugar until light and fluffy, then add the sour cream, egg and the vanilla and beat well. Add the sifted flour, baking powder and salt and mix with a spoon until just combined.

Step 3 – Pour the blueberry mixture into a Weber QWare large casserole dish, then drop spoonfuls of the batter on top, covering the blueberries as much as possible.

Step 4 – Place the casserole dish into the BBQ, away from direct heat, and bake for around 30-35 minutes or until the filling is bubbling and the topping is golden. Serve immediately with vanilla ice cream.

