



PELLET GRILL BLUEBERRY COBBLER



Filling Ingredients:

- 6 cups fresh blueberries
- 1 cup fresh peaches - diced into 1/2" pieces
- 1/2 cup white sugar
- 1/4 cup flour
- 1 tsp grated lemon zest
- 1 Tbsp fresh lemon juice



Crumble Ingredients:

- 1 1/2 cups flour
- 1/4 tsp salt
- 1/3 cup white sugar
- 1/3 cup brown sugar
- 2/4 cup **chilled butter** - cut into 1/2" thick slices

Make the crumble breaking down the **chilled butter** into smaller pieces with a fork and chill it the refrigerator until the mixture is crumbly. Mix the filling and pour into a 9" x 13" baking dish. Top the filling with the crumble. Preheat your Wood BBQ Pellet Smoker-Grill to 375°-400°F using any Gourmet BBQ pellets in your hopper. At these temperatures, the pellet grill becomes a convection oven and barely smokes. Bake approximately 45 minutes at 375°-400°F until the top is lightly browned. Don't get the crumble too brown as it will continue to brown after it is removed from the pellet grill. Serve warm with Ice Cream.

