



Blueberry Cobbler



Fruit filling:

2 c fresh or frozen blueberries
1 t vanilla
1/2 lemon, juiced
1 c sugar
1/2 t flour
2 T butter, melted

Cobbler topping:

1 c flour
2 1/2 t baking powder
1/4 c sugar
4 T butter
2/3 c milk
2 t sugar

vanilla ice cream or whipped cream (optional)

Butter 8-inch square baking dish. Mix blueberries, vanilla and lemon juice in bowl. Stir in 1 cup sugar and 1/2 teaspoon flour. Stir in melted butter. Pour in dish.

In separate bowl, make topping by mixing flour, baking powder and sugar. Mix in butter using pastry blender or fork until butter is in small pea-sized chunks. Stir in milk. Cover and let topping sit for 10 minutes. Spoon topping onto blueberries. Sprinkle with 2 teaspoons sugar. Bake at 375°F for 30-35 minutes or until top is golden brown. Serve with vanilla ice cream or whipped cream.