

Blueberry Cobbler



Ingredients

Topping

1 Cup Flour
2 Tbsp Sugar
1 ½ tsp Baking Powder
¼ Cup Margarine
1 Egg
¼ Cup Milk

Filling

4 Cups Frozen Blueberries
⅔ Cup Sugar
1 Tbsp Cornstarch

Directions

Preheat oven to 400°F.

Topping - Mix together flour, sugar and baking powder. Rub in margarine until it resembles crumbs. In a small bowl mix egg and milk. Add to flour mixture and mix well.

For filling - In a saucepan combine blueberries, sugar and cornstarch.

Cook and stir until thickened and bubbly. Transfer to a 2 Quart baking dish.

Using a spoon drop topping mix onto blueberries. Bake for 20-25 minutes until topping is golden brown and a tooth pick comes out clean. Serves 8.

Notes

Peach Cobbler - Use 4 Cups peaches. **Apple Cobbler** - Cook 6 Cups of sliced apples with 3 Tbsp Water. Boil. Reduce heat and add mixture of 2 Tbsp Water & 1 Tbsp Corn Starch. Cook until thickened and bubbly.

