

Blueberry Cobbler
From
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Adapted from a recipe on epicurious.com

Filling

1/2 cup (1 stick) unsalted butter
4 cups blueberries
1 cup sugar
1 teaspoon lemon juice

Topping

1 cup self-rising flour
1 cup sugar
1 teaspoon vanilla
1/2 cup milk

- Heat oven to 375.
- Mix blueberries, sugar and lemon juice in a bowl and set aside.
- Place butter in an 8 inch square baking dish and melt completely in the microwave.
- Mix topping ingredients together in a small bowl. Mixture will be runny.
- Dump blueberry mixture into baking dish on top of melted butter – do NOT stir.
- Pour topping evenly over the top of the blueberries.
- Bake for 45 minutes, or until brown and bubbly.

Notes:

- Works as easily with other fresh fruits such as strawberries, peaches, apples. If making apple cobbler, add 1/2 teaspoon of cinnamon or apple pie spice to the filling.
- If the cobbler overruns in the oven, try reducing the fruit by 1/2 cup.
- Adjust the sugar to the sweetness of the fruit. You never need more than a cup, but sometimes less lets the fruit flavor come out.