

# Blueberry Cobbler

5 cups Blueberries, Fresh or Frozen  
1/4 cup Granulated Sugar (Can be reduced or left out for really sweet berries.)  
2 tablespoons All-Purpose Flour or Whole Wheat Pastry Flour  
1 whole Lemon, Juiced  
1 cup All-Purpose Flour or Whole Wheat Pastry Flour  
1 cup Granulated Sugar  
1 teaspoon Baking Powder  
1/4 teaspoon Salt  
1 whole Egg  
1 teaspoon Pure Vanilla Extract  
1/2 cup Butter, Melted  
For Serving: Vanilla Ice Cream



## Cooking Directions

1. Preheat oven to 375 degrees.
2. Mix together blueberries, 1/4 cup sugar, 2 tablespoons flour, and lemon juice until well combined. If blueberries are frozen let thaw until flour is absorbed. Pour into an 8"x11" pan.
3. In a medium sized bowl stir together 1 cup flour, 1 cup sugar, baking powder, and salt. Make a well in the center of flour mixture, add egg, and vanilla. Use a fork to beat egg until well combined into flour mixture, and crumbly.
4. Cover blueberries evenly with flour mixture.
5. Drizzle melted butter evenly over the top.
6. Place pan on cookie sheet to catch drips.
7. Bake for 35-40 minutes or until the top of cobbler is lightly brown, and berries are bubbly.
8. Serve warm or at room temperature with a scoop of vanilla ice cream if desired.