

# Fresh Blueberry Cobbler

## Ingredients

1/2 cup sugar  
1 tablespoon cornstarch  
4 cups blueberries  
1 teaspoon lemon juice  
1 cup Gold Medal® all-purpose flour  
1 tablespoon sugar  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
3 tablespoons shortening  
1/2 cup milk  
Whipped cream, if desired

- 1 Heat oven to 400°F.
- 2 Mix 1/2 cup sugar and the cornstarch in 2-quart saucepan. Stir in blueberries and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour into ungreased 2-quart casserole; keep blueberry mixture hot in oven.
- 3 Mix flour, 1 tablespoon sugar, the baking powder and salt in medium bowl. Cut in shortening, using pastry blender or crisscrossing 2 knives, until mixture looks like fine crumbs. Stir in milk. Drop dough by 6 spoonfuls onto hot blueberry mixture.
- 4 Bake uncovered 25 to 30 minutes or until topping is golden brown. Serve warm. Top with whipped cream.

Prepare this classic fruit cobbler with 4 cups sliced peaches in place of the blueberries, and add 1/4 teaspoon ground cinnamon. Or use half blueberries and half peaches for a yummy combination!

This dessert is delicious with fresh berries! Don't be tempted to use frozen blueberries for this recipe—they can become mushy when cooked.

I loved this recipe. I doubled the crust as suggested by another reviewer. I spread the crust over the entire cobbler. It turned out to be a blueberry cake on top with a fresh blueberry cobbler crust and it was delicious!! I will be making this again! Served with Blue Bell ice cream, yum.

I did one and a half times the amount of topping and used 6 cups of frozen blueberries with 2 TBSP of cornstarch. I kept the sugar the same. It turned out wonderfully and was gone the same day!