

EXTRA EASY BLUEBERRY COBBLER

"An Old- Fashioned Favorite!" *Hila*

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| 3-3 1/2 cups fresh blueberries
(Approximately 2 pints) | 1 egg, beaten |
| 1 tablespoon fresh lemon juice | 6 tablespoons butter, melted |
| 1 cup flour | 1/8-1/4 teaspoon cinnamon |
| 1 cup sugar | 1 tablespoon light brown sugar |
| 1 teaspoon baking powder | vanilla ice cream, coffee cream
or half and half, for topping |

Preheat oven to 350 degrees. Rinse blueberries and drain. Place in bottom of 10 x 6 glass baking dish; sprinkle with lemon juice. Mix next 4 ingredients with a fork until it resembles coarse corn meal. (There will be some lumps in it.) Distribute flour mixture over blueberries; drizzle top butter. Combine cinnamon and sugar; sprinkle on top. Bake 35-40 minutes. Do not overbake. Serve with ice cream, coffee cream or half and half. Serves 6-8. Note: Sauce will continue to thicken as cobbler cools.

