



Garden Fresh Farm Recipes

Fresh Blueberry Cobbler

Yum! Kids of all ages will join in the fun of making and eating this down-to-earth dessert.

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



Directions:

Heat oven to 400°F.

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.

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.

Bake uncovered 25 to 30 minutes or until topping is golden brown. Serve warm. Top with whipped cream.