

Blueberry Cobbler

Makes 4 servings

Ingredients Needed:

- 2/3 cup flour
- 1/2 cup sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2/3 cup fat-free milk
- 2 teaspoons butter, melted
- 2 cups blueberries, frozen or fresh



Directions:

1. Preheat the oven to 350°F.
2. In a medium bowl, combine the flour, sugar, baking powder and salt. Stir in the milk and mix the batter until it is smooth.
3. Using the melted butter, grease the inside of a 1-quart casserole dish. Add the blueberries and pour in the batter over the top.

4. Bake the cobbler at 350°F for 40–45 minutes, or until lightly browned.