



Blueberry Cobbler

SHANNON SIKES

Ingredients

- 1 stick of butter
- 1 cup of self-rising flour
- 1 cup of sugar
- 1 cup of milk
- 2 cups of pie filling

Cook Time 50-60 minutes

Servings 6-8

How To Cook

1. Preheat oven to 350 degrees
2. Unwrap and place 1 stick of butter in an square glass dish while oven is preheating.
3. In a separate bowl, mix together flour, sugar & milk until smooth.
4. Once oven is preheated and butter is melted in the dish, carefully remove the dish and pour the flour, sugar, milk mixture in the dish on top of the melted butter-do not stir.
5. Carefully spoon pie filling on top of the mixture.
6. Place in the center of the oven and set the timer for 50 minutes. If not fully set, continue to bake in 5-minute increments until the top is golden brown and the center is firm.
7. Serve with vanilla ice cream or whipped topping.



Blueberry Pie Filling

SHANNON SIKES

Ingredients

2 Pts of Fresh Blueberries
¾ Cup Granulated Sugar
2 T Water
1 T Fresh Lemon Juice

3 T Cornstarch
2 T Butter
½ Tsp Lemon Rind Grated
Optional ½ Tsp of Cinnamon

Cook Time 50-60 minutes **Servings** 6-8

How To Cook

1. Combine 1 cup berries with ¾ cup sugar in pan.
2. Simmer on low heat until sugar is melted and mixture is very liquid; stir frequently; about 5 minutes.
3. Combine cornstarch, water and lemon juice in a bowl.
4. Add to the pan with blueberries.
5. Cook over medium heat until mixture comes to full boil and is clear and thick.
6. Pour hot mixture into a large bowl. Cool until warm.
7. Fold in remaining 3 cups of blueberries, lemon rind, and butter (optional cinnamon).
8. Let cool before adding to the cobbler. (Use leftover filling for oatmeal, pancake topping, ice cream topping, etc.)