

# SINGLE LADY BLUEBERRY COBBLER

Let's eat ice cream for breakfast, Betty Crocker would approve

## INGREDIENTS

berries -

- 2 T sugar
- 3/4 t cornstarch
- 1/4 t lemon juice (or a little splash)
- 1 cup fresh blueberries

cobbler -

- 1/4 cup flour
- 3/4 t sugar
- heaping 1/4 t baking powder
- tiny pinch of salt
- 1 T cold butter
- 2 T milk

## DIRECTIONS:

1. Preheat the oven to 400 F. Make blueberry filling. In a small saucepan heat the berries, sugar, cornstarch, and lemon juice until bubbly and the liquids start boiling. Allow to boil for 1 minute. Pour into a small oven-safe dish or two ramekins.
2. Make cobbler by stirring together the flour, sugar, baking powder, and salt. Rub the butter into the dry ingredients. Add milk one tablespoon at a time. Stir until a soft dough comes together. Drop small mounds over the hot berries.
3. Bake for 15-20 minutes. Serve with ice cream or whipped cream.