

# A RECIPE FROM CARLA NEGGERS...

## BLUEBERRY COBBLER

### Ingredients

3 cups blueberries (fresh or frozen, wild or cultivated)

12 tablespoons butter

1/2 teaspoon salt

2 teaspoons baking powder

3/4 cup sugar (reduce for less sweet cobbler)

1/2 cup whole milk

1 large egg

1 1/2 cups all-purpose flour

### Directions

Preheat oven to 375°F (190°C).

Spread 4 tablespoons of the butter, melted, in an 8-inch square pan. Top with the blueberries. Sprinkle 1/4 cup of sugar over the berries.

Add milk and egg to remaining 8 tablespoons of butter, melted. Beat well. Mix flour, salt, baking powder and 1/2 cup sugar together in a medium bowl. Stir in the milk, butter and egg mixture. Pour or add by dollops to the top of the berries.

Bake about 30 minutes, until dough is cooked through and berries are bubbling with the sugar melted. May serve upside down, plain, with unsweetened whipped cream or vanilla ice cream.