

Quick Blueberry Cobbler

Recipe modified from "What's cooking? USDA Mixing Bowl"

Servings: 24

Total time: 35 minutes

Recipe# YKSD FY20-9

Ingredients

Filling:

Blueberries, thawed
8 Cups

Sugar
¼ Cup

Topping:

Egg, frozen
¾ Cup

Sugar
1 Cup

Flour, WW
1 ¾ Cups

Baking Powder
1 ½ teaspoon

Salt
¾ teaspoon

Butter, melted
3 ½ Tablespoons



Instructions

1. Preheat convection oven to 350 or conventional oven to 375 degrees.
2. Filling: If blueberries aren't already thawed, pour blueberries into greased baking dish and sprinkle sugar. Place in oven while making topping. Otherwise, pour blueberries into greased baking dish. Sprinkle ¼ C sugar on blueberries. Set aside.
3. Topping: lightly beat eggs in medium size bowl. Add sugar, flour, baking powder, salt, and melted butter and mix until just combined. Drop spoonful's onto filling until mostly covered.
4. Bake uncovered for 25 – 30 minutes, or until done. Cut into 24 squares, 4 X 6.

Nutrition

Calories: 102.58, Saturated Fat: 1.06, Sodium: 113 mg.

Serving Size: 1 square ea.