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

Sugar

8 Cups

¼ Cup

Topping:

Egg, frozen

Sugar

¾ Cup

1 Cup

Flour, WW

Baking Powder

1 3/4 Cups

1½ teaspoon

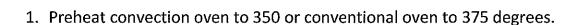
Salt

Butter, melted

¾ teaspoon.

3 ½ Tablespoons





- 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.