



Blueberry Cobbler

from Jane Brody's Good Food Book

Serves 6

2/3 cup all-purpose flour
1/2 cup sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt if desired
2/3 cup skim milk
2 Tablespoons butter or margarine, melted
2 cups blueberries, cleaned and washed

1. Preheat oven to 350 degrees.
2. Put melted butter into a 1-2 quart baking dish.
3. Combine flour, sugar, baking powder, salt and milk in a medium bowl. Add milk and stir till smooth.
4. Pour into baking dish.
5. Sprinkle blueberries on top.
6. Bake for 40-45 minutes, or till lightly browned. Serve warm in individual dishes.

Nutrition facts: (per serving)

Calories: 186	Total Fat: 4g	Saturated Fat: 2g	Sodium: 140 mg
Carbohydrates: 36g	Dietary Fiber: 2g	Protein: 3g	