

Blueberry Cobbler—Sweet And Juicy



With a stash of blueberries in the freezer, you can use them to brighten so many meals, snacks and desserts.

(NAPSA)—Blueberry Cobbler bubbling in the oven warms the house with a cozy aroma. And now, with a recipe featuring frozen blueberries, you can turn out this classic dessert whenever you like.

Frozen blueberries are available year-round and they're ready to use. Just measure them—still frozen—and add to your recipe.

With a stash of blueberries in the freezer, you can use these quick ideas:

- Make instant frozen yogurt: in a food processor, whirl 2 cups frozen blueberries with one cup yogurt.

- Make pancake topping: stir frozen blueberries into real maple syrup; heat until warm.

- Make blueberry dessert topping: heat $\frac{1}{4}$ cup blueberry preserves and 2 tablespoons fruit-flavored liqueur; stir in 1 cup frozen blueberries; heat through.

Blueberries—frozen or fresh—combine the best that nature has to offer: good nutrients and luscious flavor. A whole cup of blueberries has just 80 calories and provides fiber, vitamin C and manganese our bodies need. For more nutrition information and great recipes, visit www.blueberrycouncil.org.

BLUEBERRY COBBLER

- 1 bag (1 pound) frozen blueberries (about $3\frac{1}{2}$ cups)
- 1 tablespoon cornstarch
- 2 tablespoons lemon juice
- 1 cup all-purpose flour
- 1 cup turbinado (raw) sugar or granulated sugar, divided
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 3 tablespoons butter, melted
- $\frac{3}{4}$ cup boiling water

Preheat oven to 350° F. Spread blueberries in ungreased 8- or 9-inch-square baking dish or pan. Sprinkle with cornstarch; drizzle with lemon juice; set aside. In medium bowl, combine flour, $\frac{1}{2}$ cup sugar, baking powder and salt. Add milk and butter; stir just until combined (not smooth). Drop mounds of dough onto blueberries. Pour boiling water over dough and fruit. Sprinkle with remaining $\frac{1}{2}$ cup sugar. Bake until biscuits are golden brown and blueberries are bubbly, 45 to 50 minutes. Serve warm or at room temperature.

YIELD: 8 portions