

Easy Blueberry Cobbler



Servings: 6

4 cups fresh blueberries
1 tablespoon lemon juice
1 large egg
1 cup sugar
1 cup all-purpose flour
6 tablespoons butter, melted
Whipped cream (optional)
Garnish: fresh mint sprig

Cook Time:

Preheat oven to 375°. Place blueberries in a lightly greased 8-inch square baking dish; sprinkle with lemon juice. Stir together egg, sugar, and flour in a medium bowl until mixture resembles coarse meal. Sprinkle over fruit. Drizzle melted butter over topping. Bake at 375° for 35 minutes or until lightly browned and bubbly. Let stand 10 minutes. Serve warm with whipped cream, if desired. Garnish with fresh mint sprig, if desired.

For a neat presentation, bake for the same amount of time in 6 (8-oz.) ramekins on an aluminum foil-lined baking sheet.

Per Serving (excluding unknown items): 374 Calories; 13g Fat (30.2% calories from fat); 4g Protein; 63g Carbohydrate; 3g Dietary Fiber; 66mg Cholesterol; 135mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fruit; 2 1/2 Fat; 2 Other Carbohydrates.