

# Blueberry Cobbler



## Servings: 6

*4 cups blueberries*

*1/4 cup all-purpose flour*

*1 cup sugar*

*For the Topping:*

*1 cup all-purpose flour*

*1/4 cup sugar*

*1 teaspoon baking powder*

*1/4 teaspoon ground cinnamon*

*1 large egg*

*1/4 cup milk*

*2 tablespoons olive oil*

Lightly grease a 8x8-inch baking dish.

In a large bowl stir together blueberries, all-purpose flour, and sugar.

Pour into the baking dish.

For the Topping:

In a large bowl stir together all-purpose flour, sugar, baking powder, and ground cinnamon.

Add the egg, milk, and olive oil. Stir until completely combined.

Drop the batter by tablespoonfuls covering as much of the blueberries a possible (it will not be completely covered.)

Bake in a 375°F oven for 35-40 minutes or until the top is golden brown and the blueberries are thickened and bubbly.

Let cool for 10 minutes before serving.

Enjoy!

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Per Serving (excluding unknown items): 371 Calories; 6g Fat (14.6% calories from fat); 5g Protein; 77g Carbohydrate; 3g Dietary Fiber; 32mg Cholesterol; 79mg Sodium; 52g Total Sugars; trace Vitamin D; 84mg Calcium; 2mg Iron; 130mg Potassium; 141mg Phosphorus. Exchanges: .