

Blueberry Cobbler

OVEN 375 1 1/2 quart dish

1 pint Blueberries

Sugar

1 teaspoon grated lemon rind

¼ cup butter or margarine

1 cup flour

1 ½ teaspoon baking powder

¼ teaspoon salt

1 egg, slightly beaten

½ cup milk

1 ½ teaspoon vanilla

Combine blueberries, lemon rind, 1/3-cup sugar and ¾ cup water in a saucepan. Bring to a boil and stir to dissolve sugar. Simmer 3 minutes. Pour into a shallow baking dish.

Cream butter, gradually add ½ cup sugar and beat until light and fluffy.

Mix flour with baking powder and salt.

Combine egg, milk and vanilla.

Add to dry ingredients to butter mixture, alternating with wet mixture. Spoon on top of hot blueberries. Bake about 30 minutes. Serve warm with whipped cream or ice cream.