Easy Blueberry Cobbler

Ingredients

4 cups of fresh or frozen blueberries

½ cup of granulated sugar

For the batter:

6 tablespoons butter

1 cup all-purpose flour

1 cup granulated sugar

2 teaspoons baking powder

¼ teaspoon salt

¾ cup milk

Ground cinnamon

Instructions:

1. Preheat oven to 350 degrees F.
2. Slice butter into pieces and add to 9x13 inch baking dish. Place the pan in the oven while it preheats, to allow the butter to melt. Once melted, remove the pan from the oven.
3. Add blueberries and sugar to a bowl and stir to combine.
4. In a separate bowl, mix together the batter ingredients: flour, sugar, baking powder, and salt. Stir in milk, just until combined.
5. Pour blueberries over melted butter in pan. Drizzle batter over the top. Sprinkle with a little bit of cinnamon.
6. Bake at 350 degrees for about 35-40 minutes, or until lightly golden on top
7. Serve warm, with a scoop of vanilla ice cream or cool whip if desired!

Nutrition

Calories: 297kcal | Carbohydrates: 54g | Protein: 2g | Fat: 8g | Saturated Fat: 5g | Cholesterol: 22mg | Sodium: 142mg | Potassium: 182mg | Fiber: 1g | Sugar: 40g |

Vitamin A: 300IU | Vitamin C: 6.7mg | Calcium: 70mg | Iron: 0.9mg