

Blueberry Cobbler© with Vanilla Ice Cream

For one 9.5 or 10 inch deep dish pie plate.

Ingredients:

4 oz.	butter
2 1/4–2 1/2 cups	blueberries, blackberries or peaches
1 1/2 cups	sugar
3/4 cup	flour
2 tsp.	baking powder
1/4 tsp.	salt
3/4 cup	whipping cream
1 tsp.	vanilla extract
1/2 tsp.	almond extract

Method:

Preheat conventional oven to 375°, convection oven to 350°.

Spray pie plate with Pam™, add butter and melt in oven. Mix blueberries and 3/4 cup sugar in a bowl, stir well and set aside.

Sift flour, 3/4 cup sugar, baking powder and salt into a mixing bowl. In a small container stir together whipping cream, vanilla extract and almond extract. Whisk cream mixture into flour mixture and mix thoroughly.

Pour batter into the middle of the melted butter and spread evenly in the pie plate. Do not stir after butter comes up the side of the dish. Add berries evenly over the batter. Do not stir.

Bake 1 hour to 1 hour 10 minutes until brown on top. If the cobbler browns too quickly, lay a piece of foil sprayed with Pam™ over the top. Turn oven off and let sit another 20–30 minutes in the oven. When ready to serve, dust with powdered sugar.

Serve hot, warm or cold with ice cream.

Hint: *Recipe may be doubled.*

