

## Blueberry Cobbler

4 cups blueberries, fresh or frozen

3 tablespoons sugar

1 stick butter

1 ½ cup self-rising flour

1 ½ cup sugar

¾ cup milk

1 tsp. vanilla

In a bowl, cover **fresh blueberries** with water. Or if using frozen, rinse **frozen blueberries** twice with warm water and drain, then cover with warm water. Sprinkle 3 tablespoons **sugar** over the top of the blueberries.

Heat oven to **375°**. In a **9 X 13" pan**, place **butter** and melt in oven as you warm up the oven. In a bowl, mix together self-rising **flour** and 1 ½ cups **sugar**. Add **milk** and **vanilla** and mix well. Pour half of the batter into the melted butter pan. Add all blueberries, water, and sugar from the first bowl, spreading blueberries to the edges of the pan. Pour the rest of the batter over the top of blueberries. Bake for 45 to 60 minutes until top of batter is browned.