



# Blueberry Corn Cobbler

## You will need:

1/3 cup milk  
1 egg  
2tbsp melted butter  
1/2 tsp salt  
1 1/4 cups white corn  
flour  
3/4 cups of honey or  
maple syrup  
4 cups blueberries

## Directions:

1. Preheat oven to 375°F.
2. Beat the milk, egg, butter, and salt in a mixing bowl.
3. Add the corn flour and 1/2 cup of honey, stirring well to break up any lumps.
4. Spread the berries in the bottom of a 9-inch baking dish.
5. Drizzle the remaining honey/syrup over the berries.
6. Drop the batter by the tablespoons over the berries.
7. Bake until the crust is golden brown and the berries are bubbling (about 30-35 minutes).