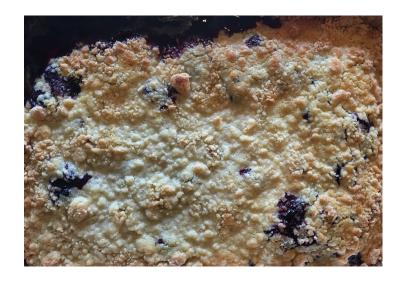
## Sorensen's Blueberry Cobbler

## **INGREDIENTS:**

- 2 cups flour
- 2 cups sugar
- 1 tsp salt
- 2 eggs
- 1 stick of butter
- 1 quart Triple Delight Blueberries
- 3 apricots\*



## **DIRECTIONS:**

- 1. Preheat oven to 375° F
- 2. In a large bowl, mix together flour, sugar, salt and eggs until crumbly.
- 3. Place blueberries and apricots in a 9x13 baking dish.
- 4. Crumble flour/sugar mixture over the fruit.
- 5. Drizzle melted butter over entire cobbler.
- 6. Bake for 45 minutes, or until lightly browned.
- 7. Cool for 15 minutes & enjoy with a scoop of vanilla ice cream!

\*You can use other fruits in place of apricots – a few of our favorite combos with blueberries are peaches, nectarines or boysenberries.