

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.