

Blueberry Cobbler

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2 cups fresh blueberries
4 Tbs. Granulated sugar
1 cup all-purpose flour
1 cup granulated sugar
2 eggs, beaten

1 tsp. vanilla extract
1 tsp. lemon rind, grated
1 ½ cups whipping cream, chill
2 Tbs. confectioners' sugar
4 Tbs. milk

Stem berries, gently rinse, pat dry, sprinkle with sugar and set aside. In a bowl combine the flour, 1 cup sugar, eggs, milk, vanilla and grated rind. Pour berries into a 2 qt. baking dish and pour the batter over the berries. Bake in 350°F oven approx. 60 minutes. Let cool 10 minutes. In a bowl combine the 2 Tbs. confectioners' sugar and the whipping cream till thick. Serve over the warm cobbler.