



Blueberry Grunt

Ingredients:

5 cups blueberries fresh or frozen
1 cup granulated sugar
1/2 cup water
1 tsp lemon juice

Topping Ingredients:

2 cups all purpose flour - white
1/4 cup granulated sugar
2 tsp baking powder
1/2 tsp salt

2 tbsp butter or margarine
1 cup milk

Preparation:

Combine blueberries, sugar, water and lemon juice in a large sauce pan. Heat until boiling. Simmer gently while preparing topping.

Topping Preparation:

Measure flour, sugar, baking

powder and salt into a bowl. Stir to mix. Cut in butter

Add milk. Mix until moistened.

Drop by spoonfuls onto simmering berries. Simmer covered for 15 minutes without peeking. Serve warm with cream or ice cream.

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