



## ***FRANKO'S FAVORITES***

### **BLUEBERRY COBBLER**

Mix together: 3 cups blueberries, ½ cup sugar, 1 Tbsp. lemon juice, 2 Tbsp. melted butter and ¼ tsp. salt. Spread evenly in bottom of cake pan. Sprinkle with ½ tsp. cinnamon. Make a batter with the following: 1 cup flour, 2 tsp. baking powder, ½ tsp. salt, 2/3 cup milk and 4 Tbsp. shortening. Sift dry ingredients together. Rub in shortening until mixture looks like coarse oatmeal. Add milk all at once and stir with a knife. Drop by spoonfuls onto berry mixture. Bake in 400 degree oven about 35 minutes or until berries are cooked. Served hot with cream.

*(Favourite Recipes from Old New Brunswick Kitchens)*