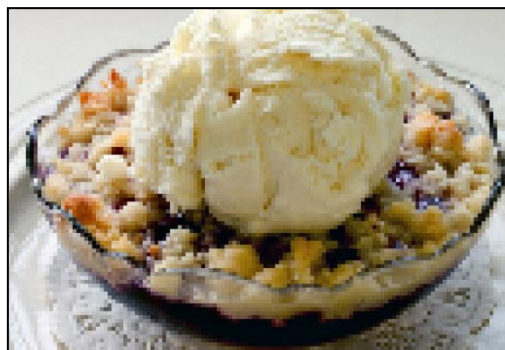


Fruit Cornmeal Cobbler

Ingredients - Cobbler

4 cups blueberries, fresh
1 cup + 2 tsp sugar
1 tsp tapioca, quick-cooking
2 tsp lemon peel, grated
1 tsp cinnamon
1/2 tsp nutmeg



Fresh blueberries with a hint of lemon and ground spices for a surprising twist on a classic dessert.

Ingredients - Topping

1/2 cup butter, softened, divided
1 cup confectioners sugar
1 egg
1 cup flour
1/2 cup cornmeal
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
3/4 cup buttermilk
2 tsp maple syrup

Directions

In a large bowl, combine the blueberries, sugar, tapioca, lemon peel, cinnamon and nutmeg.

Let stand for 15 minutes. Pour into a greased 11 x 7 x 2 baking dish. In a small mixing bowl, beat 1/4 cup butter and confectioners' sugar. Add egg. Beat well.

Combine the flour, cornmeal, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beating just until combined. Pour over berry mixture. Bake at 375 degrees for 35-40 minutes or until a toothpick inserted near the center comes out clean.

In a small saucepan, melt remaining butter over low heat. Remove from the heat; stir in the syrup. Brush over cornbread. Broil 4-6 inches from the heat for 1-2 minutes or until bubbly. Serve warm.

Yield 12 servings

Nutritional Information

Calories 290, fat 9g, Cholesterol 39mg, Sodium 317mg, Carbohydrates 52g, Fiber 2g, Protein 3g

