**Blueberry Cobbler**

**Ingredients**

2 sticks of butter

2 cups of sugar (plus ¼ c OR 2 TBSP extra)

2 cups self-rising flour

2 cup milk

4 cups blueberries (frozen or fresh)

**Method**

Melt butter in a microwavable dish. Pour the 2 cups of sugar and the 2 cups of flour into a mixing bowl, whisking in milk. Mix well. Pour in melted butter and whisk it all ingredients together until batter looks smooth and silky.

Butter a 9x13 baking dish.

Now rinse and pat dry the blueberries. Pour the batter into the buttered baking dish. Sprinkle blackberries over the top of the batter; distribute evenly.

Sprinkle ¼ cup sugar over the top. You can also use less – like 2 Tablespoons

Bake at 350 degrees for 1 hour, or until gold and bubbly.

**OPTIONAL:** sprinkle an additional teaspoon of sugar over the cobbler 10 minutes before it has finished cooking.