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## FRUIT COBBLER

1/2 cup of sugar  
1 tablespoon of cornstarch  
4 cups of blueberries  
1 teaspoon of lemon juice

OR

3/4 cup of sugar  
3 tablespoons of cornstarch  
4 cups of plums or mixed fruit  
1 teaspoon of Orange Juice  
1/4 teaspoon of cinnamon  
3 tablespoons of sugar  
1-1/2 teaspoons of baking powder  
1/2 teaspoon of salt  
1/2 cup of milk

Preheat oven to 400 degrees. Mix together sugar and cornstarch in a 2-quart saucepan. Stir in fruit and juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir for 1 minute. Pour into ungreased 2-quart casserole dish.

Cut butter into flour. Add 1 tablespoon of sugar, baking powder and salt. Combine until mixture resembles fine bread crumbs. Stir in milk. Drop by spoonfuls onto fruit mixture. Bake for 25-30 minutes.