

Blueberry Cobbler

(with Engineer Dwajuan Howse)

Ingredients:

2-cups of bisquick

1-cup of milk

1-cup of sugar

1- stick of butter (real)

2- 28 ounce cans of blueberry pie filling (can substitute any other fruit pie filling)

Directions:

Pre-heat oven to 350 degrees. Melt butter in an oven-safe 9x13 pan. Safely remove pan from oven and place on towel, oven mits, or countertop (if countertop can take heat). Add two cans of filling over the butter. Not necessary to stir. Mix Bisquick, milk and sugar. Pour over blueberries and place pan back in the oven for approximately one hour or until top is golden brown.