

## BLUEBERRY COBBLER

5 cups fresh or frozen blueberries	¼ teaspoon ground mace
2 tablespoons fresh lemon juice	3 cups sugar
2 cups all-purpose flour	1 cup whole milk
2 teaspoons baking powder	½ teaspoon vanilla
1 teaspoon salt	2 tablespoons cornstarch
¼ teaspoon nutmeg	1 ½ cups boiling water
5 tablespoons unsalted butter, softened	

Preheat oven to 350 degrees. Spread the blueberries in a 9 x 13 baking dish. Drizzle the lemon juice over the berries and set aside. In a medium bowl, combine the flour, baking powder, ½ teaspoon of the salt, the nutmeg, mace, 1 ½ cups of the sugar, the milk, butter, and vanilla. Spoon over the berries and spread in an even layer.

In a small bowl, combine the remaining 1 ½ cups sugar, the remaining ½ teaspoon salt, and the cornstarch. Sprinkle this mixture over the batter. Pour the boiling water evenly over the top of the cobbler. Poke a few holes down in the batter with the handle of a wooden spoon. Bake for 1 hour or until the top is golden brown, frosted and shiny. Serve warm or at room temperature.