

BLUEBERRY COBLER

INGREDIENTS

Filling

- 3 cups **frozen blueberries**
- 3 tablespoons **sugar**
- ½ cup **orange juice**
- **Cooking spray**

Topping

- ⅔ cup **flour**
- ¼ teaspoon **baking powder**
- Pinch of **salt**, *optional*
- ½ cup **unsalted butter**, softened
- ½ cup **sugar**
- 1 **egg**
- ½ teaspoon **vanilla extract**

DIRECTIONS

1. Preheat oven to 375°F.
2. Combine blueberries, 3 tablespoons sugar, and orange juice in a bowl. Spray an 8x8 pan with cooking spray and pour in blueberry mixture.
3. Combine flour, baking powder, and salt (if using) in a small bowl.
4. In a medium bowl, combine butter and sugar, and beat until light and fluffy. Beat in egg and vanilla. Gradually stir in the flour mixture.
5. Drop spoonfuls of the topping over the blueberry mixture.
6. Bake for 35 to 40 minutes top is golden brown and filling is bubbling.

BLUEBERRY YOGURT POPS

INGREDIENTS

- 1 cup **frozen blueberries**
- 1 cup **juice** (apple, grape, cherry, cranberry)
- 1 cup **yogurt**

DIRECTIONS

1. Combine all ingredients into a blender and blend on high until smooth.
2. Pour mixture into popsicle molds or paper cups with a popsicle stick and freeze for at least 4 hours or overnight.

BLUEBERRY SMOOTHIE

INGREDIENTS

- ½ cup **frozen blueberries**
- 1 frozen **banana**
- ¼ cup **juice** (apple, grape, cherry, cranberry)

DIRECTIONS

1. Combine all ingredients into a blender and blend on high until smooth.