**Fruit Cobbler**

250 mL blueberries, fresh or frozen

30 mL sugar

30 mL water

5 mL cornstarch

5 mL water

*Topping*

60 mL flour

15 mL sugar

2 mL baking powder

0.5 mL salt

20 mL oil

30 mL milk

1 mL vanilla

1. Preheat 400 F.
2. In a small pot, combine blueberries, sugar and 30mL water over medium-low heat. Heat stirring often, until mixture simmers. Simmer on low for 2-3 minutes until berries are cooked.
3. In a small custard cup, mix cornstarch and 5mL water. Stir into simmering berries; mix until well combined. Place in an ungreased casserole dish.
4. Topping: in bowl, combine flour, sugar, baking powder and salt. Add oil, milk and vanilla. Drop in 4 mounds over top.
5. Bake uncovered in oven for about 20 minutes.