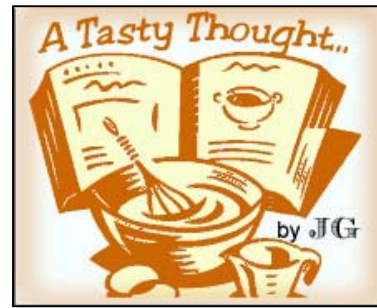


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

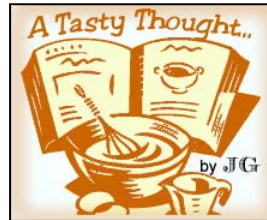
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BLUEBERRY DELISIMO

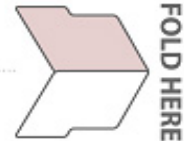
Oven: 350° 50 – 60 Minutes

Ingredients:

2 cups blueberries, cleaned, drained if frozen
1 Tbl. Minute Tapioca
1 Tbl. Realemon juice
½ cup sugar
1 cup flour
1 tsp. baking powder
¼ tsp. salt
3 Tbl. solid Crisco shortening
½ cup milk



¼ tsp. cinnamon
½ cup sugar – additional
1 Tbl. cornstarch
7/8 cup water microwaved for 1½ min. or boiled



Method

1. Put blueberries in Pam sprayed **glass** 8"x8" pan.
2. Sprinkle berries with Tapioca & Realemon juice.
3. In a small bowl blend sugar, flour, baking powder & salt. Add in solid Crisco. Blend with pastry blender.
4. Then, add in milk, stir.
5. Cover blueberries with mixture.
6. Combine cinnamon, remaining sugar & cornstarch. Sprinkle over batter.
7. Pour hot water over all.
8. Bake at 350° for 50 – 60 minutes – until brown on top. Serve cool, topped with vanilla ice cream.

YUMMY!!!