

### **BLUEBERRY CORNBREAD COBBLER**

2 cups fresh or frozen (unthawed) blueberries	1/2 cup apricot preserves
1/3 cup orange or apple juice	1 egg
1 package (8.5 ounce) cornbread mix	1/2 cup milk
1 teaspoon sugar, optional	

Preheat oven to 400 degrees. In a 2 quart baking dish toss together blueberries, apricot preserves and juice. In a medium bowl, lightly stir together cornbread mix, egg and milk until just combined. Spoon cornbread batter over mixture and spread evenly; sprinkle with sugar, if desired. Bake until top is firm and lightly browned and blueberries are bubbly, about 20 minutes. Serve warm.