

# Skillet Blueberry Slump

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## **Ingredients**

4 cups fresh or frozen blueberries  
1/2 cup sugar  
1/2 cup water  
1 teaspoon grated lemon peel  
1 tablespoon lemon juice  
1 cup all-purpose flour  
2 tablespoons sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 tablespoon butter  
1/2 cup 2% milk  
Vanilla ice cream

## **Directions**

Preheat oven to 400°. In a 10-in. ovenproof skillet, combine the first five ingredients; bring to a boil. Reduce heat; simmer, uncovered, 9-11 minutes or until slightly thickened, stirring occasionally.

Meanwhile, in a small bowl, whisk flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Add milk; stir just until moistened.

Drop batter in six portions on top of the simmering blueberry mixture. Transfer to oven. Bake, uncovered, 17-20 minutes or until dumplings are golden brown. Serve warm with ice cream. Yield: 6 servings.