



# Sparkle Kitchen

## **Blueberry Grunt**

**adapted from Martha Stewart's Berry Grunt recipe**

### **Ingredients**

- 4 tablespoons sugar
- 1/4 teaspoon cinnamon
- 3/4 cup flour
- 3/4 teaspoon baking powder
- salt
- 1/4 teaspoon ginger
- 1/3 cup milk of choice (we used almond)
- 2 tablespoons unsalted butter, melted
- 5 cups blueberries
- 1/2 cup honey
- 1.5 tablespoons fresh lemon juice

### **Directions**

Make a little "cinnamon sugar" by combining 2 tablespoons of the sugar with 1/4 teaspoon cinnamon in a small bowl. Set aside.

In a mixing bowl, whisk together flour, the remaining 2 tablespoons of sugar, baking powder, ginger and a pinch of salt. In separate bowl, combine milk and melted butter. Stir the milk-butter mixture into the flour mixture, and then set aside.

In a large, heavy pot or straight-sided, combine the blueberries, honey and lemon juice. Set on the stove, cover and bring to a boil over medium-high heat, stirring every once in awhile.

Once the berry mixture is gently boiling, use two spoons to drop 7-8 large "dollops" of batter on top. (Use one spoon to scoop a dollop and the other to help release it so that it drops into the boiling berries.) Drop them in gently (so they aren't totally submerged), and space them out evenly. Sprinkle cinnamon sugar on the top of each.

Cover, reduce the heat to medium, and cook for about 15 minutes, until the dumplings are cooked through. Serve warm with ice-cream or drizzled cream.