

Blackberry Cobbler

Use fresh or frozen blackberries for this cobbler. If using frozen, defrost and drain first. Make sure to taste test berries to adjust sugar levels. Some berries are more tart than others and may need more sugar.



Berry mixture:

- 4 cups blackberries, rinsed clean
- 1/2 cup sugar (may need more or less depending on berries)
- 1 Tbsp lemon juice
- 1 1/2 Tbsp instant tapioca (thickening)

Place berries, sugar, lemon juice, and tapioca in a 9x9 casserole dish. Lightly toss berries to evenly coat with sugar, juice and tapioca. Let sit for 15-30 minutes.

Cobbler topping:

- 3 Tbsp sugar
- 1 cup all purpose flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 4 Tbsp butter (room temp)
- 1/4 cup milk
- 1 egg, lightly beaten

Preheat oven to 350°F.

In a medium sized bowl, whisk together sugar, flour, baking powder, and salt. Cut butter in with a pastry fork until mixture resembles coarse crumbs. Stir in egg and milk until batter is just moistened.

Drop cobbler topping mixture by spoonfuls on to berries. Place in oven and bake for 30 minutes or until topping is nicely browned.

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