



Blackberry Cobbler

Submitted by: Valerie Photo by: claireyloo

“A good reason to go blackberry picking! Try this simple cobbler the next time you find yourself in an abundance of blackberries.”

PREP TIME: 10 Min

COOK TIME: 45 Min

READY IN: 55 Min

Original recipe yield: 1 - 9x13 inch cobbler

INGREDIENTS:

1/2 cup butter

2 cups self-rising flour

2 cups white sugar

2 cups milk

3 1/2 cups blackberries

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Once oven temperature is reached melt butter in a 9x13 inch baking pan.

In a medium bowl stir together the flour, sugar and milk; batter will be slightly lumpy. Pour mixture on top of melted butter in baking pan. Do not mix butter and mixture together.

Drop blackberries into batter; if more crust is desired add less blackberries. Bake in preheated oven for one hour or until golden brown.