



## *Blackberry Cobbler*

1 cup all-purpose flour  
1 ½ tsp baking powder  
1 stick butter softened  
½ cup milk  
1/2 cup sugar  
1 tsp. salt  
2 eggs

Mix all ingredients well.

Combine 4 to 5 cups of fresh or frozen blackberries  
with an additional 1/2 cup of sugar  
more if fruit is not sweet enough

Pour fruit into a pie pan.  
Cover fruit with remaining ingredients.

Bake at 350° for about 50 minutes or until done.  
Using a toothpick helps. You'll want the center moist but not dry.

Other fruits I have used are peaches and blueberry.

Simple but good!

NOTE: When I say ripe, the blackberry should look like it's about to burst at its seams.  
That's when the fruit is at its ripest. You can still use the other blackberries but you might need to add  
more sugar to the fruit

*Serve a-la-mode Bon Appetit!*