

Blackberry Cobbler

Description

This is my favorite version of cobbler. It's cakey and sweet and can really stand on its own without a creamy accompaniment such as ice cream or whipped cream.

Ingredients

- 1 stick butter
- 1 1/4 cup sugar
- 1 cup self-rising flour
- 1 cup milk
- 2 cup blackberries frozen or fresh

Instructions

Melt butter in a microwavable dish.

Pour 1 cup of sugar and flour into a mixing bowl, whisking in milk. Mix well.

Then, pour in melted butter and whisk it all well together.

Butter a baking dish.

Now rinse and pat dry the blackberries.



Summary

Yield: 8

Prep Time: 1 1/2 hours

Category: Desserts

Cuisine: American

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Pour the batter into the buttered baking dish.

Sprinkle blackberries over the top of the batter; distributing evenly.

Sprinkle $\frac{1}{4}$ cup sugar over the top.

Bake in the oven at 350 degrees for 1 hour, or until golden and bubbly.

If you desire, sprinkle an additional teaspoon of sugar over the cobbler 10 minutes before it's done.

Notes

How to make Self Rising Flour -

1 cup all-purpose flour

$\frac{1}{2}$ teaspoon salt

1 $\frac{1}{2}$ teaspoons baking powder

Stir or sift together the flour, salt, and baking powder.

Presto, you've got self-rising flour!