

BLACKBERRY COBBLER (6 SERVINGS)

Biscuit Topping:

- 1 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup butter or margarine
- 1/4 cup milk
- 1 large egg, slightly beaten

Blackberry Filling:

- 1 cup granulated sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon ground cinnamon
- 4 cups fresh blackberries
- 1 tablespoon water
- 1 tablespoon butter or margarine

1) Preheat oven to 400°F (205°C).

2) **For the Biscuit Topping:** Combine the flour, sugar, baking powder and salt together in a bowl. Cut in butter using a pastry blender or the tips of your fingers until mixture resembles coarse crumbs.

3) Combine milk and egg and add all at once to the flour mixture, stirring just until dry ingredients are moistened. Set aside.

4) **For Blackberry Filling:** Combine the sugar, cornstarch and cinnamon in saucepan. Add blackberries, water and butter. Bring to boiling. Cook and stir 1 minute.

5) To assemble cobbler, pour hot filling into an 9-inch square or round baking dish. Immediately spoon biscuit topping into 6 mounds on top of hot filling.

6) Bake for 20 to 25 minutes. Serve warm with light cream, whipped cream or vanilla ice cream.