

Blackberry Cobbler

Servings: 10

Source: Simply Whidbey

Ingredients

- 4 cups Wild Blackberries
- $\frac{3}{4}$ cups Sugar
- $\frac{1}{2}$ cup Butter, Softened
- $\frac{1}{8}$ teaspoon Salt
- 1 cup Flour
- 1 teaspoon Baking Powder
- $\frac{1}{2}$ cup Milk
- 1 cup Sugar
- 1 tbsp Cornstarch
- 1 cup Boiling Water

Method

Spread berries evenly in 9 x 13 pan.

In a large mixing bowl cream together sugar and butter. Add salt, flour and baking powder, alternately, with milk.

Drop this batter by spoonfuls over berries.

Mix together 1 cup sugar and 1 tbsp cornstarch and sprinkle over batter. Pour boiling water evenly over all.

Bake at 375°F for 45- 60 minutes or until top is light brown and berry juice is starting to set.

Notes

Berries very runny. Use all cornstarch and less sugar. I often use bags of frozen mixed berries.