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.

Summary

Yield: 8
Prep Time: 1 1/2 hours
Category: Desserts
Cuisine: American

Ingredients

- 1 stick butter
- 1 1/4 cup sugar
- 1 cup sefl-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.

Pour the batter into the buttered baking dish.

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

Sprinkle ¼ 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
1/2 teaspoon salt
1 1/2 teaspoons baking powder

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

Presto, you've got self-rising flour!