

Blackberry Cobbler

2-PINTS FRESH BLACKBERRIES

1 1/2 CUPS SUGAR

1/4 CUP SALTED BUTTER

**1 CUP WHOLE MILK MIXED W/ 2TBSP CORN
STARCH**

2 CUPS WATER

DASH OF SALT

Bring berries, sugar, water and butter to a boil and simmer 10 minutes, (don't add cream yet) and keep on simmer. Add salt.

Topping: See Biscuit Mix Recipe on pg. 44.

Prepare 2 cups of Biscuit Mix. Use sweet milk to make a dough. (Regular milk).

Use half to make dumplings and roll out the other half for topping. Dumpling dough will have to be kneaded more and is ready when you pick it up and it does not tear apart. Topping can be rolled less and will be softer and puffier than the dumpling dough. Turn up heat on berries until boiling. Drop dumplings in boiling blackberry juice. Put lid on pot and simmer on low heat for 5 minutes. Now add milk w/starch and mix well.

Pour filling into Pyrex dish sprayed with cooking spray. Top with remaining rolled dough.

Sprinkle with sugar (1/8 cup). Cut pats of butter and place on top. Bake at 400 for 25 minutes.

"This is my favorite Cobbler...Tammy"