

Stove Top Blackberry Cobbler

Ingredients:

1 quart fresh or frozen blackberries
1 cup plus 2 tablespoons sugar, divided
¼ cup water
1 cup sifted flour
1 ¼ teaspoon baking powder
1 teaspoon salt
2 tablespoons shortening
½ cup whole milk

Directions:

In a large saucepan over medium heat, combine the blackberries, 1 cup of the sugar and the water. Heat to boiling. Meanwhile, in a medium mixing bowl, sift together the remaining 2 tablespoons of sugar, flour, baking powder and salt. Cut in shortening to make coarse crumbs. Lightly mix in milk with a fork to make a soft dough. Drop the dough by tablespoons into the boiling fruit and simmer, uncovered for 10 minutes. Then cover and simmer another 10 minutes for the dough to plump. (Optional: Finish off in the oven at 350 degrees for about 10 minutes or until top is golden brown. Or place cobbler under broiler on medium heat to brown) Serve hot. (And serve often!)