

# Cheryl's Island Blackberry Cobbler

Preheat oven to 350°

Grease a glass 13" x 9" baking dish with butter. (I like glass because of the acid in the berries.)

## **Prepare the berries first:**

6 Cups blackberries

$\frac{3}{4}$  C sugar \*

3 T cornstarch

If frozen the berries should be thawed first and mashed a little. That will give you lots of juice. If fresh they should be lightly mashed with a potato or bean masher to release the juice. Pour off about  $\frac{1}{3}$  cup of the juice and thoroughly mix the cornstarch into it. Then add it back to the berries. Add the sugar to the berries, stirring well. Pour into the baking pan and put in the preheated oven for 25 min.

**Prepare the cobbler dough:** (but don't combine the liquids and dry ingredients until just before dolloping on top of the  $\frac{1}{2}$  baked blackberries.)

In a big-enough bowl (I use a 2 quart) mix your dry ingredients with a whisk:

2  $\frac{1}{4}$  C flour

$\frac{3}{4}$  C sugar

1 T baking powder

$\frac{1}{4}$  tsp plus a pinch salt

In a smaller microwavable bowl (I use a 2 cup Pyrex measuring cup) combine

$\frac{3}{4}$  C melted butter (I use unsalted for baking and eating)

$\frac{5}{8}$  C milk or half and half

Let cool a bit because you don't want the eggs to cook when you add them. The butter will start to solidify and float to the top of your milk. Beat 2 eggs with a fork in another small bowl and add them to the milk and butter.

JUST BEFORE THE BERRIES ARE AT THE 25 MINUTE POINT, stir your wet ingredients again to distribute the butter chunks and then add them to the dry. Stir gently until everything is wet. Don't beat the heck out of it. This is a sweet biscuit-like dough and you don't want it to be tough.

Take the berries out of the oven and gently dollop tablespoons full of dough on the berries. Distribute them evenly but they don't have to be perfect. These are your "cobblestones" like the cobblestones of a street.

Bake for another 30 or so minutes, until the top is lightly brown. Serve warm with vanilla ice cream or with whipped cream.

\* Add more or less sugar depending on your taste and when in the season you pick them. Late berries are generally sweeter than early ones.

I adapted this recipe from Louisa May Alcott's Apple Slump Recipe which I wrote down as it was being demonstrated on a Public Television cooking show in the 1980s. Here are my original notes and the revisions. I like more cobbler dough than what was originally called for, for example, and I make 3 different sizes, hence the 3 sets of numbers for the dough recipe. For the fruit, I always just fill the baking dish half full. I've used this recipe with apples and peaches too but blackberries are our favorite and I don't use a thickener with apples. Sometimes I put a little tapioca in with the peaches if they've been frozen and are very juicy.

You might want to put a pan on the shelf below the cobbler when you're baking it just in case it bubbles over like pies sometimes do. I hope it comes out great for you.

