

Blackberry Cobbler



Ingredients

- 2 1/2 cups fresh or frozen (thawed and drained) blackberries (do not use blueberries)
- 1 cup sugar
- 1 cup Gold Medal™ all-purpose flour
- 2 teaspoons baking powder
- 1/2
teaspoon salt
- 1 cup milk
- 1/2 cup butter, melted
- Cream, whipped cream or ice cream, if desired

Steps

- **1.** In medium bowl, stir together blackberries and sugar. Let stand about 20 minutes or until fruit syrup forms. Heat oven to 375°F.
- **2.** In large bowl, stir together flour, baking powder, salt and milk. Stir in melted butter until blended. Spread in ungreased 8-inch square pan. Spoon blackberry mixture over batter.
- **3.** Bake 45 to 55 minutes or until dough rises and is golden. Serve warm with cream.