

Recipe

Blackberry Cobbler

FROM THE KITCHEN OF:

Michal Williams

Directions:

1. Preheat oven to 350 degrees.
2. While oven is heating, place 9x13 casserole dish with one stick of butter inside to melt.
3. Combine sugar, flour, and milk.
4. Remove dish with melted butter. Pour batter directly onto butter, DO NOT STIR.
5. Pour 6-8 cups blackberries directly onto batter, DO NOT STIR.
6. Bake about 1 hour. The top should be golden.
7. Remove from oven and sprinkle with course sugar to make the top crunchy.
8. Serve warm with a scoop of Blue Bell vanilla ice cream.

Ingredients:

Equal parts (about 2 cups each):

Sugar

Flour

Milk

6-8 cups blackberries