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by ewfood

Blackberry Cobbler



Ingredients

For berry mixture:
4 cups blackberries, rinsed
½ cup sugar
1 tsp lemon zest
1 tbsp lemon juice
¼ tsp cinnamon
1 ½ tbsp. corn starch
For cobbler topping:
3 tbsp sugar
1 cup all-purpose flour
1 ½ tsp baking powder
¼ tsp salt
4 tbsp butter
¼ cup milk
1 egg, beaten

Preparation

1. In a dish (9x9), stir together berries, lemon juice, sugar, lemon zest, cinnamon and corn starch and let it sit for half an hour.
2. Preheat oven to 350 degrees F. Whisk together flour, 3 tablespoon sugar, baking powder and salt. Cut the butter using fork and stir in the egg and milk.
3. Drop the batter mixture in large spoonfuls over the berries. Place it in the oven and bake for half an hour. Note that the berry mixture should be bubbly and topping is slightly browned.
4. You can serve it with a vanilla ice cream! Enjoy.

Cooks Note