

# Blackberry Cobbler

RECIPE LIGHTLY ADAPTED FROM THE PIONEER WOMAN



## Ingredients

1/2 stick butter, melted, plus more for greasing pan  
1 1/4 cups plus 2 tablespoons sugar  
1 cup self-rising flour  
1 cup whole milk  
2 cups SWP Blackberries  
Whipped cream and/or ice cream, for serving

## Directions

1. Preheat the oven to 350 degrees F. Grease a 3-quart baking dish with butter.
2. In a medium bowl, whisk 1 cup sugar with the flour and milk. Whisk in the melted butter.
3. Slightly thaw the berries and pat them dry. If you don't have time to thaw them it's perfectly fine just go for it. Pour the batter into the baking dish. Sprinkle the blackberries evenly over the top of the batter. Sprinkle 1/4 cup sugar over the blackberries. Bake until golden brown and bubbly, about 1 hour. When minutes of the cooking time remains, sprinkle the remaining 2 tablespoons sugar over the top. Serve with whipped cream or ice cream... or both!

\*\*Ree says to sprinkle that extra sugar on top at the end of the cooking. I personally do not feel like it needs it, but if you like the extra crunch it gives, go for it!