



The Golden Thimble's Blue Book Recipes

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Grandma Becky's Blackberry Cobbler

2 ½ cups of fresh or frozen thawed and drained blackberries

1 cup of sugar

1 cup of all purpose flour

2 teaspoons of baking powder

½ teaspoon of salt

1 cup of whole milk

½ cup of melted margarine

Whipped cream or ice cream

Heat oven to 350 degrees F

In medium bowl, stir together the blackberries and sugar. Let stand for about 20 minutes or until fruit syrup forms.

In large bowl, stir together the flour, baking powder, salt and milk. Stir in melted butter until blended.

Spread this mixture into the bottom of an 8" square baking pan, and then spoon the blackberry mixture over the batter.

Bake in preheated oven for about 45 to 55 minutes or until dough rises and is golden.

Serve warm with ice cream