

## **Blackberry Cobbler**

- 2 1/2 cups fresh blackberries
- 1 cup sugar
- 1 cup flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup (1 stick) melted butter

Preheat oven to 375.

In a medium bowl, stir sugar with blackberries. Let stand about 20 minutes while fruit syrup forms.

In a 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.

Bake 45-55 minutes until dough rises and is golden brown.

