

Blackberry Cobbler

*Lisa Allen - Joppa, AL
Taste of Home Grandmas Favorites*

Servings: 6

*1/2 cup + 2 tablespoons
melted butter, divided
1 cup self-rising flour
1 1/2 cups sugar, divided
1 cup 2% low-fat milk
1/2 teaspoon vanilla extract
3 cups fresh blackberries
OR frozen unsweetened
blackberries*

Preparation Time: 15 minutes**Bake Time: 45 minutes**

Preheat the oven to 350 degrees.

Pour one-half cup of the melted butter into a square eight-inch baking dish.

In a small bowl, combine the flour, one cup of sugar, the milk and vanilla extract until blended. Pour into the prepared dish.

In another bowl, combine the blackberries, remaining 1/2 cup of sugar, and remaining two tablespoons of melted butter. Toss until combined. Spoon over the batter.

Bake until the topping is golden brown and the fruit is tender, 45 to 50 minutes.

Serve warm.

Per Serving (excluding unknown items): 356 Calories; 9g Fat (21.5% calories from fat); 3g Protein; 67g Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol; 363mg Sodium. Exchanges: 1 Grain(Starch); 0 Non-Fat Milk; 1 1/2 Fat; 3 1/2 Other Carbohydrates.