Heritage Recipes

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Blackberry Cobbler

(A Rescued Recipe*)

Blackberry Cobbler 1 cup sugar 1 cup flour -4 tsp. salt 2 tsp. baking powder 1 cup milk 2 cups fresh Blackberries (no amount given) 1 T. butter

Sift flour, sugar, salt and baking powder together.

Add milk and beat well. Melt the butter in a deep baking dish. Pour in the batter, then add blackberries. Bake in moderate (350 degrees) until brown. The batter will rise to the top of the cobbler and make a light rich crust.

*Rescued Recipes are hand-written recipes found at estate sales. Submit Your Favorite Recipes along with their stories to <u>editor@heritagerecipes.com</u> <u>www.heritagerecipes.com</u> @