

Blackberry Cobbler

Ingredients:

1 cup butter, divided
1 1/2 cups sugar divided
1 cup water
1 1/2 cups self-rising flour
1/3 cup milk
2 cups blackberries
1/2 teaspoon ground cinnamon
2 tablespoons sugar

Directions:

Preheat oven to 350. In a 9X12 baking dish, melt 1/2 cup of butter. In a saucepan heat 1 cup sugar and water until sugar dissolves. Place flour in a mixing bowl, cut in remaining butter. Add milk, stirring until dough pulls from side of bowl. Dump onto floured surface, knead four times. Roll out dough 1/4 inch thick and sprinkle with cinnamon (can add extra sugar here for a sweeter dessert). Spread berries over dough and roll up dough. Cut into 1/2 thick slices and lay into baking dish with melted butter. Pour water/sugar syrup over top and bake 45 minutes pull out of oven and sprinkle remaining sugar on top. Bake for an additional 15 minutes.