

Blackberry Cobbler

Stir together the following:

1 ¼ cups flour

¼ cup sugar

2 teaspoons baking powder

¼ teaspoon salt

6 tablespoons butter, cut into the above and set aside.

Beat together and set aside:

1 egg

Milk added to egg to yield ¾ cup

Clean and set aside:

5 cups blackberries

Stir together:

1 cup sugar

2 tablespoons cornstarch

1 2/3 cups water. Bring to a boil and cook for 1 minute.

Add 1 tablespoon lemon juice.

Add blackberries to sugar water, bring just to boiling and pour mixture into 9-inch square pan.

Combine dry ingredients and milk and egg mixture. Drop dough on top of hot blackberries.

Sprinkle cinnamon-sugar (3 tablespoons sugar to 1 teaspoon of cinnamon) onto biscuits before baking. Bake at 400 degrees for 25-30 minutes or until biscuits are finished baking.