

Blackberry Cobbler

½ cup sugar
1 Tbsp cornstarch
4 cups blackberries
2 tsp lemon juice
3 Tbsp chilled butter
1 cup flour
1 Tbsp sugar
1 ½ tsp baking powder
½ tsp salt
½ cup milk

Preheat oven to 400 degrees. Mix ½ cup sugar and cornstarch in a saucepan. Add blackberries and lemon juice; roughly mash and bring to a boil over medium heat. Cook, stirring constantly, 1 minute. Transfer filling to a 9-inch square baking dish. Cut butter into pieces and rub into flour until it resembles coarse meal. Add 1 Tbsp sugar, baking powder, salt, and milk; mix until flour is just moistened. Spoon dough over filling. Bake until topping is golden, 25 minutes.