

TennTucky Blackberry Cobbler

3 Tbsp cornstarch
1 ½ cups sugar, divided
6 cups fresh blackberries
½ cup butter, softened
2 large eggs
1 ½ cups flour
1 ½ tsp baking powder
1 (8-ounce) container sour cream
½ tsp baking soda

Preheat oven to 350 degrees. Stir together cornstarch and ½ cup sugar. Toss berries with cornstarch mixture and spoon into a lightly greased 11 by 7 inch baking dish. Beat butter at medium speed with an electric mixer until fluffy. Gradually add remaining sugar, beating well. Add eggs, 1 at a time, beating just until blended after each addition. Combine flour and baking powder. Stir together sour cream and baking soda. Add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Spoon batter over berry mixture. Bake at 350 degrees for 45 minutes. Shield loosely with aluminum foil to prevent excessive browning, and bake 20-25 minutes longer, or until a wooden pick inserted in center of cobbler topping comes out clean.