

Mom's Berry Cobbler

Ingredients

Filling:

1 cup sugar
1 tbsp cornstarch
1 cup water
3 cups berries and any accompanying juice
3 tbsps butter
Cinnamon

Biscuits:

1 cup flour
1 tbsp sugar
1 ½ tps baking powder
½ tsp salt
3 tbsps shortening
½ cup milk

Preparation

1. Preheat oven to 400°.
2. In a saucepan, mix together 1 cup sugar and cornstarch. Gradually stir in water. Bring mixture to a boil and boil one minute, stirring constantly Add fruit and juice. Pour into a 1 1/2 quart baking dish. Dot with butter. Sprinkle with cinnamon.
3. In a medium bowl, whisk together flour, 1 tablespoon sugar, baking powder and salt. With a pastry cutter or fork, cut in shortening until the mixture looks like coarse meal. Stir in milk to create a sticky paste. Drop by spoonfuls into the hot fruit.
4. Bake 25 to 30 minutes. Serve warm.

Yields 6-8 servings

Notes

- Recipe works best with fresh summer berries, particularly blackberries.
- I prefer to double the biscuit batter, to soak up the juice more completely. Add five minutes to the baking time.
- I like to sprinkle some cinnamon and nutmeg in the biscuit batter for a little extra flavor.