Granddaddy’s COBBLER

PREP TIME

10 MINUTES

COOK TIME

40 MINUTES

TOTAL TIME

50 MINUTES

INGREDIENTS

FOR FRUIT FILLING

 1/2 cups blackberries (if frozen allow to thaw before use)

 1/2 cups blueberries (if frozen allow to thaw before use)

 1 oz sugar

 1 T flour

 1 t lemon juice

 1/8 teaspoon cinnamon

 dash of nutmeg

 pinch of salt

 1/2 tablespoons cold butter, cut into small pieces

FOR BISCUIT TOPPING

 3 oz flour

 1 t sugar

 ½ t baking powder

 1/8 teaspoon salt

 2 T cold butter, cubed

 1 oz milk

 vanilla ice cream (optional)

INSTRUCTIONS

Preheat oven to 350°. Spray four 4-ounce ramekins with baking spray and place on a large baking sheet evenly spaced.

In a medium bowl, gently stir together blackberries, blueberries, sugar, flour, lemon juice, cinnamon, nutmeg, and salt. Set aside while you make biscuit topping.

For biscuit topping, in a small bowl, combine the flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Stir in milk just until moistened.

Evenly divide fruit filling amongst ramekins and dot with butter. Drop by spoonfuls of biscuit topping onto berry mixture.

Bake for 40-45 minutes or until filling is bubbly and topping is golden brown. Let cobblers cool for about 15 minutes.