
Blackberry Cobbler

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Ingredients:

1/2 cup butter

2 cups self-rising flour

2 cups white sugar

2 cups milk

3 1/2 cups blackberries

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Once oven temperature is reached melt butter in a 9x13 inch baking pan.
2. In a medium bowl stir together the flour, sugar and milk; batter will be slightly lumpy. Pour mixture on top of melted butter in baking pan. Do not mix butter and mixture together.
3. Drop blackberries into batter; if more crust is desired add less blackberries. Bake in preheated oven for one hour or until golden brown.