

Wild Rogue Blackberry Cobbler

Ingredients

2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups sugar
1/2 teaspoon cinnamon
6 tablespoons cornstarch
3 Tablespoons tapioca (quick)
8 Tablespoons butter
1/2 to 3/4 cups buttermilk
6 cups blackberries

Directions:

Wash berries and set aside to drain thoroughly. Sift together flour, baking powder, baking soda, salt, cinnamon and 1 cup of the sugar.

Cut butter into small pieces. Use your fingers to cut the butter into the flour mixture until well blended. Add 1/2 cup buttermilk and mix until the dough sticks together in a ball. Add additional buttermilk if needed.

Gently mix the berries with the other cup of sugar, the cornstarch and the tapioca. Liberally butter a pyrex baking dish on the bottom and sides. Add the berry mixture to the dish. Pinch off golf-ball size pieces of the dough, flatten slightly, and place them on top of the berries, leaving small openings between. Sprinkle with coarse sugar, if desired.

Bake at 350 degrees for 45 - 50 minutes or until the topping is golden brown.