

# Fresh Blackberry Cobbler

8 cups fresh picked blackberries. (I don't know if frozen work or not.)  
1/4 cup cornstarch  
1/3-1/2 cup of sugar (depending on sweetness of the berries)

Mix cornstarch and sugar together, then stir into berries. Pour berries into a 9x13  
casserole dish and bake at 400 degrees for 20-25 minutes, until bubbling and juicy.

1 1/2 cups all-purpose flour (I used white whole wheat but regular is fine.)  
1/3 cup granulated sugar  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon soda

Sift dry ingredients in a mixing bowl.

1 cup buttermilk  
6 tablespoons butter, melted  
1 teaspoon vanilla extract

Stir vanilla and melted butter into the buttermilk. The butter should harden into little  
flakes.

When berries start to bubble and release their juice, stir buttermilk mixture into dry  
ingredients until just mixed. Then spoon like drop biscuits on top of the berries. Sprinkle with  
cinnamon-sugar.

Return to oven for another 20 minutes or until the topping is cooked.