



"The Local Buy" Recipe, Episode 409

Easy Blackberry Cobbler

Courtesy of King's Organic Fruit

Ingredients

- 4 cups frozen blackberries
- 1 tablespoon lemon juice
- 1 egg
- 1 cup sugar
- 1 cup all-purpose flour
- 6 tablespoons butter, melted
- Vanilla ice cream, if desired



Directions

1. Heat oven to 375 degrees. Lightly grease 8-inch square (2-quart) glass baking dish with shortening or cooking spray. Place blackberries in dish. Drizzle with lemon juice.
2. In medium bowl, stir egg, sugar, and flour until mixture looks like coarse meal. Sprinkle over fruit. Drizzle melted butter over topping.
3. Bake 40 to 45 minutes or until topping is lightly browned and filling is bubbly. Cool 10 minutes. Serve warm with ice cream.