



### Unusual Blackberry Cobbler

This is an unusual recipe – all the ingredients are mixed together and put into a buttered baking pan, then a cup of hot water is poured over the top. As the batter cooks, it absorbs the water while rising to the surface, producing a memorable moist and berry-laden cobbler that just begs for some good old-fashioned vanilla ice cream to go with it.

#### Ingredients:

1 cup all-purpose flour  
3/4 cup sugar, plus 1/4 to 1/2 cup sugar, to taste, for the berries  
1/2 t baking powder  
1 T concentrated orange juice  
3 T unsalted butter, softened  
1/2 cup milk  
1 pint (2 cups) fresh blackberries or frozen berries, thawed in a single layer on a paper towel for 20 minutes.



#### Directions:

Preheat the oven to 350 degrees F. Grease an 8-inch square baking dish. Stir together the flour, 3/4 cup sugar, baking powder, butter and milk. Toss the berries with the remaining sugar and orange juice and stir into the batter. Spoon the batter into the baking dish. Pour 1 cup hot water over all and bake for 45 minutes (50 for frozen berries), until the batter rises to the surface around the edges of the pan and is light golden brown. Serve with homemade vanilla ice-cream.

Source: The Berry Bible