

## BLACKBERRY COBLER

2 Tbsp. cornstarch	1 cup flour
1 1/2 cup sugar	1 tsp. baking powder
1 Tbsp. lemon juice	1/2 tsp. salt
4 cups blackberries, picked over, rinsed & drained well	6 Tbsp. unsalted butter, cold, cut into bits
	Vanilla ice cream

In a large bowl, stir together the cornstarch and 1/4 cup cold water until cornstarch is completely dissolved. Add 1 cup sugar, lemon juice, and blackberries, and combine the mixture gently but thoroughly. Transfer to an 8-inch cast-iron skillet.

In a bowl, combine well the flour, remaining sugar, baking powder, and salt. Blend in the butter until the mixture resembles coarse meal. Add 1/4 cup boiling water and stir the mixture until it just forms a dough.

Bring the blackberry mixture to a boil on top of the stove, stirring. Drop spoonfuls of the dough carefully onto the boiling mixture, and bake the cobbler on a foil lined baking sheet in the middle of a preheated 400 F. oven for 20-25 minutes or until the topping is golden. Serve warm with vanilla ice cream.

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