

New York Times **Bestselling Author**

SUSAN MALLERY

Quick & Easy Blackberry Cobbler

Ingredients:

- ♥ ½ C + 2 t sugar, divided
- ♥ 2 T cornstarch
- ♥ ¼ t + 1/8 t cinnamon, divided
- ♥ Pinch of salt
- ♥ Zest of one orange, divided
- ♥ Juice of one orange
- ♥ 2 lb blackberries, fresh or frozen
- ♥ One roll buttermilk biscuit dough



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Instructions:

Preheat the oven to 375. Combine ½ C sugar, cornstarch, ¼ t cinnamon, and salt. Put the blackberries, 2/3 of the orange zest, and all of the orange juice into the bowl. Stir gently to coat the blackberries. Put the blackberry mixture into a 9-inch square baking pan. Bake for 25-30 minutes, until the mixture is thick and bubbly.

While the blackberries are cooking, combine 2 t sugar, 1/8 t cinnamon, and the remaining 1/3 of the zest of one orange. Set aside.

Remove from the oven and raise the temperature to 400 degrees. Divide the dough into biscuits, ball up in your hand, flatten a bit again, and place on top of the blackberries. Sprinkle sugar mixture on the biscuits. Bake for 8-10 minutes, until golden brown. Serve with vanilla ice cream.

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