

cathy gillen thacker

Old-Fashioned Blackberry Cobbler

Crust:

2 and 1/4 cup flour
2/4 cup Crisco shortening
1 tsp salt
4-8 teaspoons ice water

Filling:

2 pints blackberries, rinsed and well-drained
2 tablespoons flour
1 teaspoon lemon juice
2 tablespoons butter

Mix flour and salt, then cut in shortening with a pastry cutter until it resembles fine crumbs. Add water, one tablespoon at a time, until mixture holds together in a ball. Divide in half. Sprinkle flour on board to keep from sticking, then roll out two crusts to fit the baking pan you are using. Lay the first in the bottom and sides of the pan, to form the base crust.

Mix filling ingredients together, and lay over pastry crust. Top with additional pastry, crimp edges, add slits across the top to let steam escape. Sprinkle top with sugar if you desire. Bake at 375 degrees for 45 minutes or until the filling is bubbling up through the slits, and the pastry is a nice golden brown. Remove from oven. Serve hot or cold. Delicious with whipped cream or ice cream. (The recipe works for other fruits, as well.)

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