



## ALICE BAY BLACKBERRY COBBLER

1½ cups sugar  
½ cup flour  
1 teaspoon salt  
8 cups blackberries  
3 tablespoons lemon juice  
3 tablespoons butter

### BISCUIT TOPPING:

2 cups sifted flour  
4 teaspoons baking powder  
3 tablespoons sugar  
1 teaspoon salt  
½ cup butter  
2/3 cup milk  
1 egg, slightly beaten

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Preheat oven to 400°F.

Mix together sugar, flour, salt, berries, and lemon juice. Pour into a 13 x 9-inch baking dish, and dot with butter. Bake for 15 minutes, until hot and bubbly.

Meanwhile, make biscuit topping. Mix together flour, baking powder, sugar, and salt in a mixing bowl. Cut in butter until mixture resembles coarse cornmeal. Add milk and beaten egg, and stir with a fork until blended.

When blackberry mixture is hot and bubbly, spoon biscuit mixture on top in 10 or 12 dollops. Return to oven for 20 minutes, until biscuits are





browned. Allow to cool for at least 10 minutes before serving. Top with ice cream and enjoy!

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