

# Blackberry Cobbler

Anyone that has ever labored with love knows that something you've made yourself just seems to be better. Well Nana often experiences this in her kitchen, but everyone that has helped weed, water, prune, or trellis the blackberries got to share in Nana's excitement this year. This was our first harvest of significance from the blackberries, and it was such a delight to literally taste the fruits of our labor.

## Ingredients

1 pie crust recipe  
1 cup granulated sugar  
1 tablespoons cornstarch  
½ teaspoon ground cinnamon  
1 cup water  
pinch of salt  
4 cups blackberries  
1 ½ tablespoons cold butter  
1 large egg slightly beaten



## Instructions

- ❖ Preheat oven to 400 degrees Fahrenheit.
- ❖ Roll out half of the pie crust to about 1/8 of an inch thick and use it to line the bottom of a 9x9 or 8x8 pan. *(Save the dough scraps.)*
- ❖ Blind bake crust for about 10 minutes at 400°F.
- ❖ Before adding heat, mix sugar, cornstarch, cinnamon, water, and a pinch of salt. Make sure to whisk until cornstarch is completely dissolved. This will prevent lumpy texture. Bring to a boil over medium heat. You will need to stir occasionally making sure to keep the liquid boiling for 5 minutes, or until thickened. Remove from heat.
- ❖ Gently stir in blackberries until they release their juices. Set aside.
- ❖ Spoon the blackberry mixture onto the blind-baked crust then dot the top with butter.
- ❖ Roll out the remaining dough and scraps to about 1/8 of an inch thick. Then cut into strips for weaving a lattice top. *(If you are short on time, you can simply cut 3-inch strips of dough and place on the top without weaving.)*
- ❖ Brush the pie crust on top with beaten egg.
- ❖ Put cobbler in the oven making sure to place on a bigger cookie sheet. This will catch any filling that drips out during baking.
- ❖ Bake at 400 degrees Fahrenheit for 10 minutes. Then reduce the temperature to 350 degrees and bake for about 45 minutes or until the crust is just browned and the juices are bubbling.