



INGREDIENTS

3 cups of blackberries
 1/2 cup of granulated sugar
 2.5 TBSP of butter
 1 cup of granulated sugar
 1 cup of full fat milk
 2 TSP of vanilla bean extract
 ½ cup of melted & cooled unsalted Butter
 1 ½ cups of sifted self-rising flour



BLACKBERRY COBBLER

By Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. In a large glass bowl, macerate the blackberries by adding the sugar and mix well. Set aside for later.
3. Add the butter to a baking dish 8X8" and place it in the preheated oven for about 2-3 minutes until the butter is melted.
4. In the bowl of a stand mixer fitted with a paddle attachment, mix together the sugar and the milk. Continue mixing until the sugar breaks down.
5. Add the vanilla and stream in the butter. Continue mixing until well combined.
6. With the mixer on stir, sprinkle in the flour. Do a scrape down.
7. Pour the batter over the melted butter of the baking dish and spread it out evenly.
8. Spoon the blackberries over the batter and spread it out evenly.
9. Press the strawberries down with a spoon allowing some of the batter to come through.
10. Bake for 55-60 minutes or until the batter is golden brown and the blackberries juices are bubbling.
11. Allow to cool for 30 minutes.
12. Serve with Chantilly cream