

# MARYLAND FARM & HARVEST

## "The Local Buy" Recipe, Episode 811

### Easy Blackberry Cobbler

*Courtesy of King's Organic Fruit*

#### *Ingredients*

- 4 cups frozen blackberries
- 1 tablespoon lemon juice
- 1 egg
- 1 cup sugar
- 1 cup all-purpose flour
- 6 tablespoons butter, melted
- Vanilla ice cream, if desired



#### *Directions*

1. Heat oven to 375 degrees. Lightly grease an 8-inch square (2-quart) glass baking dish with shortening or cooking spray. Place blackberries in the dish. Drizzle with lemon juice.
2. In a medium bowl, stir egg, sugar, and flour until mixture looks like coarse meal. Sprinkle over fruit. Drizzle melted butter over topping.
3. Bake for 40 to 45 minutes or until topping is lightly browned and filling is bubbly. Cool for 10 minutes. Serve warm with ice cream.