

July 30, 2007

## **Berry Cobbler**

adapted from a recipe in *Biscuits and Scones* by Elizabeth Alston

### Filling

6 c. berries

1/2 c. seedless berry jam

### Topping

2 c. flour

2 Tbsp. sugar

2 tsp. baking powder

1/4 tsp. salt

6 Tbsp. butter or margarine, cut up

1 c. light cream or milk

Heat oven to 425 degrees.

In large bowl, combine berries and jam and stir gently. Pour into 8" by 10" baking dish.

Mix flour, sugar, baking powder and salt in food processor. Pulse to combine. Add butter or margarine in pieces and pulse till the consistency of corn meal. Add cream or milk and process till mixed and soft dough forms. Drop by tablespoon onto top of berries.

Bake 25 to 30 minutes, or until the topping is brown and berries are bubbling around the edge. Let cool at least 10 minutes before serving.

Serves 6-8.

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