

# Blackberry Cobbler

## Ingredients

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8 c Blackberries  
1 3/4 c Sugar  
2 T Instant Tapioca (finely ground)  
3/4 t Salt  
1 Orange (zested and juiced)  
1 c Flour  
1/2 t Baking Powder  
8 T Butter  
2 Eggs  
1 t Vanilla Extract

## Instructions

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- 1.Preheat oven to 350 degrees.
- 2.For the filling, toss together berries, 3/4 cup sugar, tapioca, 1/2 teaspoon salt, and orange juice in a large bowl. Transfer berry mixture to a 2 1/2-qt. rectangular or oval baking dish (about 2 inches deep).
- 3.For the crust, combine flour, baking powder, and 1/4 teaspoon salt in a small bowl; set aside.
- 4.Cream butter and 1 cup sugar in a large bowl with a mixer on medium speed until light and fluffy, 3-5 minutes.
- 5.Add eggs, vanilla, and zest; beat on medium speed until combined, then beat in flour mixture until a moist dough forms. Spoon dough over berries.
- 6.Bake cobbler until juices are thick and bubbly

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and topping is golden brown, about 1 1/4 hours.  
Cool cobbler on a rack at least 1 hour. Serve  
cobbler with ice cream, if desired.