



# Individual Blackberry Cobblers

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## INGREDIENTS

2 6-oz. pkg. fresh blackberries (about 3 cups)  
1/2 cup sugar  
2 tablespoons all-purpose flour  
1/2 tablespoon lemon juice

### **Biscuits**

1 cup all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
4 tablespoons unsalted butter, divided  
1/3 to 1/2 cup heavy cream  
2 tablespoons sugar, divided

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## DIRECTIONS

1. Preheat oven to 400 degrees. Lightly coat six 8-ounce ramekins or oven-proof bowls with cooking spray and place on a baking sheet.
2. Place blackberries in a medium bowl and gently toss with the sugar, flour, and lemon juice until coated. Divide evenly among the prepared ramekins and set aside.
3. Biscuits:  
In another bowl, combine the flour, baking powder, salt and 1 tablespoon sugar. Cut in 3 tablespoons of the butter with a pastry blender or fork. Pour in 1/3 cup cream, gently stirring until just combined and the dough is sticky (Add more cream if needed to make the dough come together). Divide the dough into 6 balls and shape in your hand to form a biscuit. Place biscuits

- on a greased baking sheet. Melt the remaining tablespoon of butter and brush over the dough and then sprinkle with the remaining tablespoon of sugar. Bake for about 10 minutes in a 400 degree F. oven until just starting to lightly brown on the sides. Remove from oven.
4. Bake the blackberry mixture in the ramekins for 10 to 15 until the fruit starts to bubble. Place a biscuit on top of each ramekin and bake for another 10 to 15 minutes until the biscuit starts to brown on the top. Serve warm.
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