

## Grandma's Blackberry Cobbler

8 c blackberries, fresh or frozen  
1-1/2 c sugar  
6 T flour  
2/3 c water (if fresh)  
1-double-shortening crust

Preheat oven to 375F. In a large bowl combine the blackberries, sugar and flour. Add the water if the blackberries are fresh. Omit the water if the blackberries are frozen. In a greased 9"x13" pan place the larger of the prepared crusts. Next add the blackberries. Cover with the remaining crust.

Pinch the two crusts together to seal and cut excess dough from the edges. Use a fork to poke a few holes in the crust and sprinkle with a little bit of milk. Bake at 375F for 45-55 minutes. Blackberries will be boiling and the crust will be a golden brown when complete. Let the cobbler cool for about an hour before serving. Serve on its own, with milk poured over the top, or a la mode.

