

## Blackberry Dumplings



### Ingredients

4 cups Florida Blackberries  
¼ cup granulated or raw sugar (or to taste)  
1 tbsp. lemon juice  
1 cup all-purpose flour  
1 tsp. salt  
1 tbsp. sugar  
2 tsp. baking powder  
4 tbsp. cold butter  
½-¾ cup milk

### Procedure

1. In a wider than tall non-reactive pot, combine blackberries, lemon juice, and ½ cup sugar. Place over medium heat and bring to simmer.
2. In the meantime, sift together flour, salt, 1 tbsp. sugar, and baking powder. Add the cold butter and work in with fingertips until there are pea size pieces.
3. Add enough milk until the dough comes together and is wet, but not soupy.
4. When berry mixture has come to a simmer, slowly drop spoonfuls of batter into the pot. Try to not put the batter on top of each other and spread out as much as possible.
5. Place a lid on the pan, or use a cookie sheet to cover to trap in steam.
6. Cook over medium heat until the dumplings have cooked all the way through- about 10-15 minutes. (Break one open to make sure all the dough has cooked through).
7. Serve warm with fresh cream poured over, or homemade vanilla ice-cream.

Makes a bunch- serves 6-8 depending on portion

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