

Honeyed Blackberry Cobbler



Ingredients

3 cups Florida Blackberries
¼ cup honey, preferable blueberry honey or orange blossom honey
1 tbsp. granulated sugar if desired
Pinch of salt
1 tbsp. all purpose flour
1/8 tsp. lemon juice
3 drops vanilla
1 cup all purpose flour
½ stick unsalted butter, chilled
¼ tsp. salt
½ tsp. baking powder
1 tbsp. granulated sugar
¾ cup buttermilk (or ½ cup sour cream thinned with ¼ cup milk)
Granulated sugar for garnish

Procedure

1. Preheat oven to 400°F.
2. Mix together blackberries, honey, 1 tbsp. granulated sugar if desired, pinch of salt, lemon juice, vanilla.
3. Spoon into a shallow baking dish.
4. In the same bowl, sift together flour, 1 tbsp. granulated sugar, ½ tsp. baking powder, and ¼ tsp. salt. Break up the cold butter in the dry ingredients until pea sized. Stir in the buttermilk until just combined.
5. Place sloppy spoonfuls of batter onto the berries. Sprinkle with granulated sugar.
6. Place this dish on a sheet pan to prevent bubble overs in the oven. Bake at 400°F for 30 to 45 minutes, or until the biscuit is baked through and the fruit is bubbly.
7. Serve warm with vanilla ice cream if desired.

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