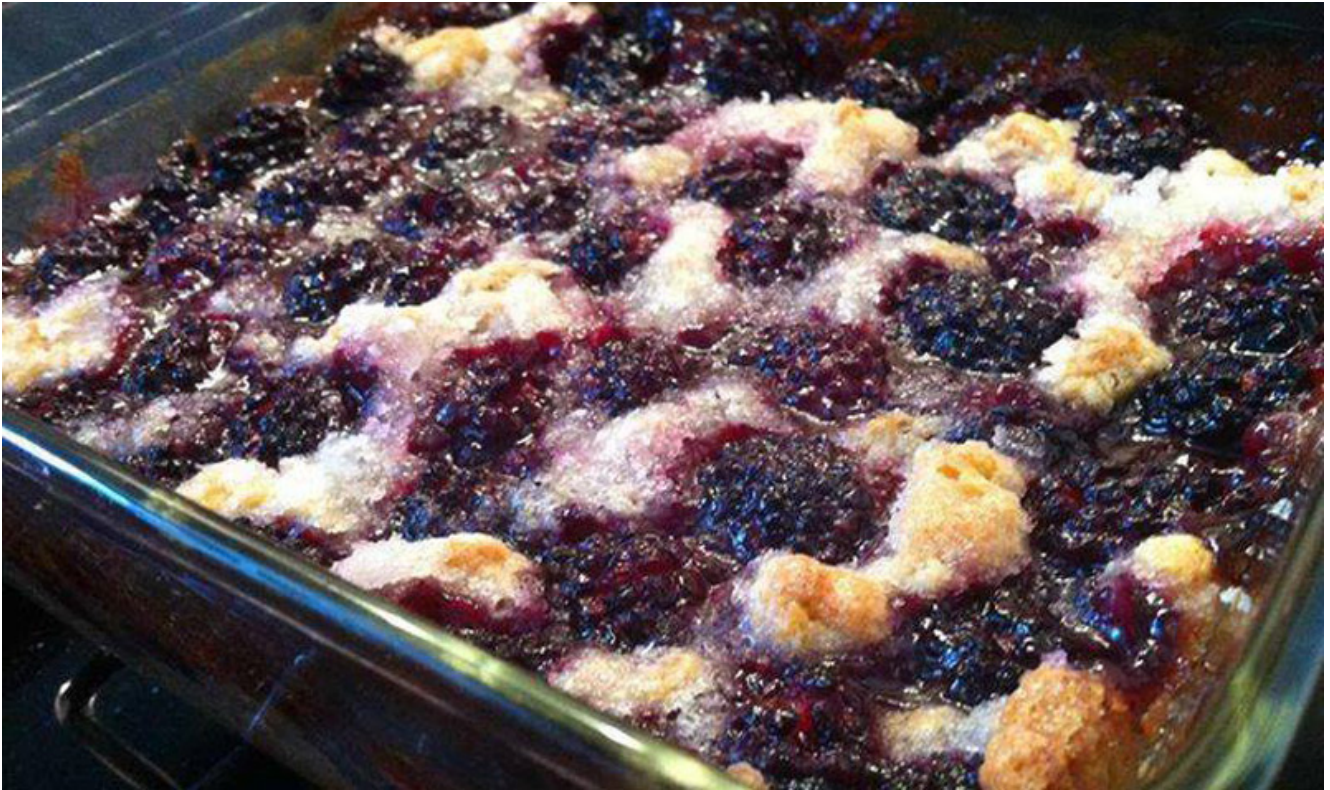


# **HOMEMADE KENTUCKY BLACKBERRY COBBLER**

**This Kentucky-style blackberry cobbler is perfect for hot summer evenings. Best enjoyed with cream and a cold mint julep on your wrap-around porch.**

There is an episode in my pick-your-own past that I remember quite vividly, and it involves those Kentucky sapphires commonly known as blackberries. This is a fond memory and a very important building block to my relationship with food—you can't get any closer to the ground than hand-selecting your food straight off the bush.



Even though the day in the fields ended up a bit traumatic because I received my first bee sting, I was treated inside the farmhouse almost immediately, and we were soon back home with our spoils. All in all, it was a champion for great homegrown foods. With such a surplus, we sprinkled the berries with sugar and froze them in big bags...from which little lady gourmet hands snuck frozen treats every fifteen minutes.

Many of us have the same experience with pick-your-own at Huber's Farm, at the very least by picking our own pumpkins from time to time. Perhaps this is one of the many reasons that Louis villians are so taken by our food traditions. We appreciate the energy that goes into the food, from both mother nature and the farmer, and that connection encourages us to treat food as the precious commodity it is. Thus, we have at our fingertips a long history of great food, combining the influences of our overseas ancestors, a rich Southern tradition, a Midwestern sense of harvest bounty, and a population that nurtures their recipes as one in the family.

I recently had a new neighbor move in from the New England area, so I took it upon myself to make a little “Welcome to Louisville” treat. A quick stroll through the store told me that blackberries were going to be my main ingredient! Luckily one of our Kentucky treasures is the traditional Blackberry Cobbler, so off I went to whip up this classic dessert, perfect for cooler weather.

Blackberry Cobbler is a very easy recipe, the only catch is that it takes about 45-55 minutes in the oven to go through the bubbling, caramelizing, browning process (now that doesn't sound too bad, does it?). The cobbler batter is a wonderful base that I could eat directly with a spoon if I didn't have the promise of blackberry heaven in my immediate future. It is akin to biscuits, and doesn't have sugar in the batter itself...that comes with the blackberries to create a nice glazed crust on top. For warmer weather, you can serve the cobbler with warmed cream (which I chose), or with fresh whipped cream—whatever makes you happy.

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### **Ingredients**

- 2 1/2 c blackberries, washed
- 1 c sugar
- 1 c flour
- 2 t baking powder
- 1/2 t salt
- 1 c milk
- 1/2 c unsalted butter, melted

## Instructions

- Stir together just the berries and sugar in a large bowl and let it sit out for 25-30 minutes.
- Preheat oven to 375°. Stir together the flour, baking powder, salt, and milk with a wooden spoon.
- Next, stir in the melted butter and hand-mix it until the ingredients are well incorporated and you have few clumps.
- Pour batter into medium baking dish and smooth it out. You can choose to line it with parchment paper or not, but don't grease the pan.
- Finally, pour the macerated blackberries on top with all the sugar included and evenly distribute it over the batter.
- Bake for 45 minutes to an hour, depending on how golden you prefer it to be. Let it cool for 5 minutes so it will hold its shape.