



Old Fashioned Berry Cobbler

Ingredients

2 C Berries, frozen or fresh
1/2 cup sugar
1 cup milk
1 cup self rising flour
1 cup sugar
1 stick butter or margarine

Instructions

1. Preheat oven to 350 degrees. Melt stick of butter in oven proof casserole dish in oven while mixing ingredients. Place 1 T margarine on top of berries in a small bowl. Pour 1/2 cup sugar over berries. Stir. Heat in microwave for 1 minute so that sugar begins to melt.
2. Mix together 1 cup flour and 1 cup sugar until blended. Pour in 1 cup milk and mix until blended.
3. After butter is melted, take casserole out of oven and pour batter on top of melted butter. Pour berries on top of batter. DO NOT STIR! Sprinkle a tablespoon of sugar over cobbler. Place in 350 oven and cook for 55 minutes or until golden.

[Petrova Tillery](#) shared [Hillbilly Recipes.](#)'s [photo](#).