

BUSY DAY COBLER

1 stick margarine (or butter)
1 cup self-rising flour
1 cup sugar

1 cup milk
3 cups blackberries

Melt the margarine in a 1-1/2 quart baking dish. In a bowl, sift together the self-rising flour and sugar. Stir in the milk, leaving some lumps. Pour over the melted margarine in the baking dish. Add the berries. Do NOT stir.

Bake at 350 degrees for about 45 minutes.

Note: This recipe works for all kinds of berries.

Source: Harold and Patsy Lineberger, Maple Springs Farm, Dallas, NC.

For more recipes, visit www.rasperryblackberry.com.

