

You Asked for It

Molly Wentworth, business office manager at Life Care Center of Coos Bay, put into words what some others have expressed to me following the blackberry cobbler Perspective this past Friday. She said, “Okay, now that you’ve gotten me really hungry, would you be willing to share your favorite recipe with me?”

The one I prefer, of course, is the one my mother used, and now that she is gone, it is my wife’s culinary talent that produces it. So, for all of you whose taste buds for blackberry cobbler were activated last week, here is what I believe to be the best in the world:

FRESH BLACKBERRY COBBLER

Mix well

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1 teaspoon salt

Cut 6 tablespoons margarine into dry ingredients with pastry blender until mixture resembles coarse meal. Gradually stir in 1 cup milk, mixing well. Spread half the dough in 12 x 8 x 2-inch baking dish. Dough will be very wet and soft.

Combine in a saucepan:

- ½ cup sugar
- 1 tablespoon cornstarch
- 4 cups fresh blackberries
- 1 teaspoon lemon juice

Place over medium heat and bring to a boil. Boil 1 minute. Remove from heat and pour over dough in baking dish. Drop remaining dough by spoonfuls over blackberry mixture. Bake at 400 degrees for 30 to 35 minutes, or until crust is golden.

And there you have it – a mouth-watering delight that pleases your palate, and your family.

‘Tis the season. Make the most of it.

--Beecher Hunter