



Driscoll's® Easy Blackberry Cobbler

Makes 8 serving

Toppings

Ingredients:

1½ cups all-purpose flour

¾ cup sugar

1½ tsp baking powder

9 Tbsp Kirkland Signature™ Unsalted Butter, softened

Vanilla ice cream (optional)

Instructions:

Preheat oven to 350 F. In a medium bowl, mix flour, sugar and baking powder. With a fork, cut in butter until the dough comes together. Do not overmix. Set aside.

Filling

Ingredients:

3 cups Driscoll's Blackberries

3 Tbsp sugar

2 Tbsp cornstarch

1 tsp sugar

Instructions:

In a medium bowl, gently stir blackberries, 3 Tbsp sugar and cornstarch until evenly blended. Pour berry mixture into an 8 x 8-inch square baking dish. With a spoon divide the topping into 9 equal pieces. Flatten each piece to ½" thick. Place on top of the filling. Sprinkle with 1 tsp sugar. Bake 50 to 55 minutes, or until berries are bubbling and topping is golden brown. Transfer dish to a wire rack to cool slightly. Serve warm.

Tip: Top with vanilla ice cream, if desired.

For more recipe ideas, go to Costco.com and search: **CostcoWay**

