

BLACKBERRY COBBLER

with Blackberry Balsamic Vinegar

Ingredients:

- 4 cups fresh or frozen blackberries
- 1 TBSP Blackberry Balsamic Vinegar
- 1/4 cup granulated sugar
- 2 TBSP all-purpose flour
- 1 tsp vanilla extract
- Zest of 1 lemon
- Pinch of salt

For The Topping:

- 1 cup all-purpose flour
- 1/4 cup sugar, granulated
- 1 tsp baking powder
- 1/4 tsp salt
- 1/4 cup (4 TBSP) unsalted butter, cold and cut into small pieces
- 2 TBSP Sola Stella Extra Virgin Olive Oil
- 1/4 cup whole milk (or 2%)



Directions

1. Preheat your oven to 375°F (190°C). Grease a 9x9 inch (or similar-sized) baking dish with melted butter or Sola Stella Olive Oil
2. In a large bowl, combine blackberries, Blackberry Balsamic Vinegar, sugar, flour, vanilla extract, lemon zest, & a pinch of salt. Gently toss the fruit mixture until the blackberries are evenly coated. Transfer the filling into the prepared baking dish.
3. In a separate medium bowl, prepare the cobbler topping dry ingredients. Combine flour, sugar, baking powder & salt. Cut in the cold butter pieces using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
4. Drizzle the Sola Stella Extra Virgin Olive Oil over the dry flour mixture & stir gently to combine. Add the milk & mix until you have a soft, slightly sticky dough.
5. Drop spoonfuls of the cobbler topping evenly over the filling.
6. Place the cobbler in the preheated oven and bake for about 35 to 40 minutes or until the topping turns golden brown and the fruit filling starts to bubble around the edges.
7. Remove it from the oven and let it cool for a few minutes before serving.