

FRESH BLACKBERRY COBBLER

Approx. 8 servings

INGREDIENTS:

Batter:

1/2 cup white rice flour
1/2 cup tapioca flour
1 cup sorghum flour
1 tsp xanthan gum
3 tsp baking powder
1 tsp salt
1/4 cup sugar
1/2 cup vegan margarine, cold
1 cup almond milk

Blackberries:

1 cup sugar
2-3 cups blackberries
1 tsp cinnamon

Crumble Topping:

1/2 cup sugar
3/4 cup sorghum flour
1/4 cup vegan margarine, cold

DIRECTIONS:

Preheat oven to 350°F. Grease a 10" round cake pan, or a small (8" x 12") Pyrex baking dish.

In medium sized mixing bowl, combine white rice flour, tapioca flour, sorghum flour and xanthan gum until well blended. Add salt, baking powder and sugar. Using hands, mix in margarine until crumbles form. Stir in almond milk until a frothy batter is made. Set aside.

Rinse blackberries and drain. In separate bowl, toss blackberries with 1 cup sugar and 1 tsp cinnamon. Transfer to prepared baking dish and cover the bottom of the dish evenly with blackberries. Drop batter by large spoonfuls on top of the blackberries to create an even layer.

Make crumble topping by combining all ingredients for topping into a small bowl. Mix with hands until crumbly. Sprinkle on top of batter.

Place in preheated oven on center rack and bake about 45 minutes. Remove from oven and let cool slightly before serving.