



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Vegan Wild Blackberry Cobbler**

Preheat oven 400°F

6 cups wild blackberries, rinsed  
1 cup white sugar  
2 tablespoons cornstarch

In a large mixing bowl, stir sugar and cornstarch together  
Add berries and toss well  
Place mixture in a 9" pie plate

1 ½ cup flour  
3 tablespoons sugar  
2 ½ teaspoon baking powder  
½ teaspoon salt  
5 tablespoons hard margarine  
¾ cup almond milk

In a large mixing bowl, stir together flour, sugar, baking powder and salt  
Using a pastry blender, cut in the margarine until the mixture resembles a coarse meal.  
Stir in milk - the batter will be wet.

Drop heaping tablespoons of dough evenly over the berries  
Place cobbler in oven for 30 minutes until topping is golden and fruit is bubbly.

**THE LOVE:** I sprinkle sanding sugar over the biscuit topping to give an extra crunch and it looks gorgeous!