

# Blackberry Cobbler

## Filling

5 cups blackberries  
1 1/2 cups sugar

## Crust

1 1/2 cups Loprofin baking mix  
2 tbsp sugar  
1 tsp baking powder  
1/2 tsp salt  
1/2 cup margarine  
1 1/2 tsp egg replacer



Preheat oven to 350°.

Mix blackberries and sugar together for the filling and place in a large baking pan.

Mix together Loprofin baking mix, sugar, baking powder, salt, margarine, and egg replacer. The mixture should be crumbly and not doughy. Sprinkle crust topping onto the blackberry filling. Bake for 25-30 minutes.

Yield: 10 servings

Per recipe: 184 mg Phe  
Per ~1/2 cup serving: 18 mg Phe

Recipe courtesy of Kyle Jones and family.



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