

Blackberry Cornbread Buckle



Serves: 1



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

Cobbled Cake

4 cups fresh blackberries
1/2 cup sugar
1 teaspoon freshly grated lemon zest
1 teaspoon rosewater
1/2 teaspoon ground cardamom
6 ounces unsalted butter, softened
1 1/2 cups sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
3 eggs
1 1/2 cups all-purpose flour
3/4 cup cornmeal
2 1/4 teaspoons baking powder
1 cup buttermilk
1 batch crumb topping, recipe below

Oatmeal Crumb Topping

1/2 cup all purpose flour
1/2 cup rolled oats
1/3 cup dark brown sugar
1/2 teaspoon cinnamon
1/8 teaspoon baking soda
4 tablespoons unsalted butter, cold and cut into cubes

PREPARATION

Cobbled Cake

1. Combining the first five ingredients in a bowl. Set aside so that the fruit juices while you mix up the cornbread.
2. Preheat the oven to 350° F. Grease and flour a 10" x 10" pan and set it aside. Cream the butter with the sugar, vanilla, and salt until light, about 2-3 minutes. Add the eggs, one at a time, and scrape the bowl as you go. Sift the flour and baking powder over the batter in the bowl and fold it in a few times until combined. Sprinkle the buttermilk over the top of the batter and continue folding until no streaks remain. Scrape the batter into the prepared pan and smooth out the surface.
3. Top the cornbread evenly with the cobbler mixture. Sprinkle the crumb topping evenly over the fruit and bake until a pick comes out clean when inserted into a cakey part, about 1 hour and 15 minutes. Allow the cake to cool in the pan for about 20 minutes.

Oatmeal Crumb Topping

1. Combine the dry ingredients in a bowl and mix them a little. Add the butter cubes and rub the ingredients together with your fingers until pea sized crumbs are formed.