

Fresh Blackberry Dumplings



Ingredients

- 1 qt. of fresh picked blackberries
- 2 cups Bisquick baking mix
- 1/2 cup milk
- 1 cup sugar
- 1 egg
- 2 tablespoons of extra light tasting olive oil
- 1/3 cup water

Directions

Place blackberries in large covered heavy pot to keep from scorching. Add 1/2 cup sugar and 1/3 cup water and bring to a slow boil.

While blackberries are simmering, mix together Bisquick, milk, egg, oil and remaining sugar to form dough. Dough should be thicker than pancake mix, but not as thick as biscuit dough. Use a tablespoon to scoop and drop dough balls into the boiling berries. Space out the dropped dough when dropping into simmering berry mixture.

Reduce heat immediately to medium low and cover. Steam your dumplings and berries for approximately 15 minutes. Do not remove lid for first 15 minutes so dumplings will cook through. Serve topped with whipping cream or scoop of ice cream.

Enjoy the flavors of summer! Serves 6-8