

Blackberry Roly Poly

Too many blackberries? Make this yummy dessert for your family.

Makes: dessert for 6 friends

Check your yard for:

- ✓ blackberries (You really can make this dessert with any berry. If you use strawberries, you should chop them up first.)

Check your kitchen for:

- ✓ flour
- ✓ salt
- ✓ baking powder
- ✓ butter
- ✓ milk
- ✓ sugar
- ✓ plastic wrap or wax paper

Ingredients:

Dough:

- 1 cup flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 tablespoons butter, cold
- 1 tablespoon butter, melted
- 6 tablespoons milk

Filling:

- about ¾ cup blackberries
- 6 tablespoons sugar

What to do:

1. Make the dough. Add flour, baking powder, salt to a bowl. Stir.
2. Crumble butter into this dry mixture. Squish with your fingers until it turns into a crumbly mixture.
3. With a fork, stir in the milk. Push dough together with your hands, until it is a solid ball.
4. Roll out your dough between two pieces of plastic wrap or wax paper. Try to make a rectangle.
5. Wash and dry blackberries on an old kitchen towel. Put berries in a bowl.
6. Add sugar to blackberries. Stir very gently.
7. Take your melted butter and “paint” your rectangle of dough. (While you're painting, paint the bottom and sides of your loaf pan.)
8. Spread berries out on the dough.
9. Roll up carefully and put in loaf pan, with the seam down. Poke in the berries that fall out.
10. Bake at 350F for 35 minutes.
11. Cool.
12. Slice and serve. Vanilla ice cream makes it even better!