



Blackberry Dumplings

Ingredients

1 package (14 ounces) frozen blackberries (3 cups), thawed and drained

1/3 cup sugar

1/3 cup water

1 teaspoon lemon juice

1 cup Bisquick® Original baking mix

2 tablespoons sugar

1/3 cup milk

Ground cinnamon

Whipping (heavy) cream or vanilla ice cream, if desired

1 Mix blackberries, 1/3 cup sugar, the water and lemon juice in 3 1/2- or 4-quart slow cooker.

2 Cover and cook on low heat setting 3 to 4 hours (or high heat setting 1 1/2 to 2 hours) or until mixture is boiling.

3 Mix baking mix and 2 tablespoons sugar in small bowl. Stir in milk just until dry ingredients are moistened. Drop dough by 6 spoonfuls onto hot berry mixture. Sprinkle with cinnamon.

4 Cover and cook on high heat setting 20 to 25 minutes or until toothpick inserted in center of dumplings comes out clean.

5 To serve, spoon dumpling into dessert dish. Spoon berry mixture over dumpling. Top with whipping cream.