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Filters: Also known as BlackBerry Q20 Network Technology GSM / HSPA / LTE 2G bands GSM 850 / 900 / 1800 / 1900 3G bands HSDPA 850 / 1700 / 1900 / 2100 - USA model HSDPA 850 / 900 / 1900 / 2100 4G bands 1, 2, 4, 5, 7, 13, 17, 25 - USA model 1, 2, 3, 5, 7, 8, 20 Speed HSPA 42.2/5.76 Mbps, LTE Cat4 150/50 Mbps Launch Announced 2014, June, Released 2014, December Status Discontinued Display Type IPS LCD, Size 3.5 inches, 38.7 cm2 (~40.8% screen-to-body ratio) Resolution 720 x 720 pixels, 1:1 ratio (~294 ppi density) Protection Corning Gorilla Glass 3 Platform OS BlackBerry OS 10.3.1, upgradable to 10.3.2 Chipset Qualcomm MSM8960 Snapdragon S4 Plus CPU Dual-core 1.5 GHz Krait GPU Adreno 225 Memory Card slot microSDXC (dedicated slot) Internal 16GB 2GB RAM Main Camera Single 8 MP, f/2.2, 31mm (standard), AF Features LED flash, HDR, panorama Video 1080p@30fps Selfie camera Single 2 MP Video Sound Loudspeaker Yes 3.5mm jack Yes Comms WLAN Wi-Fi 802.11 a/b/g/n, dual-band, hotspot Bluetooth 4.0, A2DP, EDR, LE GPS Yes, with A-GPS NFC Yes Radio FM radio USB microUSB 2.0 (SlimPort) Features Sensors Accelerometer, gyro, proximity, compass Battery Type Li-Ion 2515 mAh, non-removable Stand-by Up to 348 h (2G) / Up to 365 h (3G) Talk time Up to 11 h 40 min (2G) / Up to 17 h 10 min (3G) Music play Up to 70 h Misc Colors Black, White, Blue, Bronze, Cobalt blue Price About 120 EUR Disclaimer. We can not guarantee that the information on this page is 100% correct. Read more ReviewPictures Compare Opinions View All Security Bulletins View Bulletins The Perfect Camden Maine Bed & Breakfast GetawayWELCOME TO THE BLACKBERRY INN!Treat yourself to the ultimate New England experience with an Old English twist by booking your stay at the Blackberry Inn Bed and Breakfast. We invite you to enjoy our spacious, well-appointed guest rooms, delicious cuisine, quality amenities and all of the scenic beauty that Camden, Maine has to offer. At the Blackberry Inn, we are all about comfort and pampering. Our charming, 1849 Painted Lady offers beautiful gardens, free Wi-Fi, cable television, air conditioning, gas fireplaces, soaking tubs, and made-to-order gourmet breakfasts each morning. 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Subscribe to our monthly newsletter and quarterly blog and be the first to learn about our exclusive events, seasonal promotions and special offers. By clicking "Sign Up" I agree to the Terms of Service. Buy online, pick up in store Find nearest storeShowing pricing with trade-in | Change45 results sorted by Best-selling This post may contain affiliate links. Please read my disclosure policy. Old-Fashioned Blackberry Cobbler just like mom used to make! Blackberry cobbler was my father's favorite dessert and is fondly remembered by everyone in our family. I've tweaked mom's recipe over the years and am thrilled with this version as it's the best ever! This kind of old-fashioned blackberry cobbler is very much like a deep dish pie with extra juice. Many cobbler recipes have a drop biscuit topping over syrupy, soupy fruit. Back in the day, cobblers were often made with a flaky crust layered, or floating, between scoops of juicy fruits. A similar approach is used in making a pandowdy. The crust on a pandowdy is cooked on top then pushed down into the juices while it bakes, to make the most of the juices. What makes this recipe special is that the delicious middle layer of pastry is pre-baked to a crispy golden brown, and so does not get soggy. Make the berry mixture as instructed in the recipe and pour into the prepared pan. Cover the berries with mounds of the sweet biscuit topping and bake. The recipe for the biscuit topping can be found HERE on our Easy Plum Cobbler recipe. Each summer when I was a young girl we'd get up early (early for summer), dress in long sleeved shirts, long pants, boots and hats and head out with Mom and Dad to pick blackberries. The extra clothing helped protect us from ticks and chiggers. For weeks mom would save old plastic milk jugs. When it was time to pick she'd cut a big hole out of the top, leaving the handle intact for each of us to collect our berry bounty. We headed out to the fields near our home and picked blackberries until our fingers were purple and the heat was too much to bear. Mom would spend the day cleaning berries, make jelly or jam and of course, dad's favorite blackberry cobbler. We continued the annual blackberry picking tradition with our kids when they were little too. However, since we moved to Virginia we can't seem to find a good spot for wild blackberries. So a few years ago we built an arbor and planted our own blackberries in the backyard. This has been the best year yet with plenty of berries to enjoy. Make some memories with your kids and pick blackberries! Nothing tastes as sweet as a cobbler made with fresh blackberries that everybody helped pick. This recipe uses a little cornstarch as a thickening agent for the Blackberry Cobbler. A mixture of granulated sugar, cornstarch and water is boiled until thickened then combined with the blackberries before layering in the cobbler. For this cobbler I use 2 tablespoons of cornstarch in the sauce but normally use only 1. My family loves a soupy cobbler so if yours does too, try the recipe with 1 tablespoon of cornstarch instead of 2. If you serve the cobbler hot or very warm, it will be plenty juicy. Feel free to vary the amount of cornstarch used in this recipe but I wouldn't go with less than 1 tablespoon and no more than 2 total. There's no right or wrong way to layer the crust in this cobbler. I made a lattice crust on this cobbler and love the way it looks when juices bubble up in between the crust. You're welcome to cut a square of pastry and float it on top of the berries instead of creating a weave. I've made it all different ways over the years and each one is delicious. Occasionally I ladle a little blackberry sauce into the bottom of the dish then add one square of pastry to cover. Next layer half the remaining blackberries, another layer of crust using scraps or pieces of dough, then the last of the blackberries with the final layer of crust on top. If you're looking for quick and easy way to cobble together an amazing dessert, this is it! Let's be baking friends! When you try our recipe please leave a comment on this post. If you loved this recipe we'd appreciate a 5-star rating! Sharing your experience, variations and insights will help all our readers, and it helps me too. If you're on Pinterest feel free to leave a comment and photo there if you have one. If you share on INSTAGRAM tag @savingsroomfordessert so we can stop by and give your post some love. FOLLOW Saving Room for Dessert on FACEBOOK| INSTAGRAM| PINTEREST | TWITTER and subscribe to our YOUTUBE channel for all the latest recipes, videos and updates. PRINT RECIPE Old-fashioned blackberry cobbler with layers of flaky pastry and juicy tart blackberries. 1 double pie crust recipe (see link in NOTES)1 cup granulated sugar1 to 2 tablespoons cornstarch (see notes)¼ teaspoon ground cinnamon1 cup boiling water4 cups blackberriesjuice of ½ lemon (if needed to add tartness)1 tablespoon cold unsalted butter, cut into small cubes1 egg, lightly beatencoarse sugar for topping Prepare a double crust pie pastry and refrigerate until needed. (See link in notes)Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper, set aside. Lightly grease an 8 or 9-inch casserole dish with vegetable cooking spray. Set aside.In a medium saucepan mix together 1 cup of sugar, cornstarch, cinnamon and boiling water. Bring the sugar mixture to a boil over medium heat. Boil 5 minutes stirring occasionally until thickened. Remove from the heat and add the blackberries and any accumulated juices. Stir gently until the blackberries release some juice. Set aside.Cut one of the pastry discs in half and roll out on a lightly floured to about 1/8th inch thick. Cut the pastry into a square roughly the same size as the prepared casserole dish. Reserve any pastry scraps. Place the pastry square on the parchment lined baking sheet and bake until firm, lightly browned with bubbles starting to form on the crust, about 10 minutes. This will be used for the middle layer of the cobbler. Set aside.While the pastry square is baking, roll out the remaining whole disc of dough to at least a 12x12-inch square, about ¼ inch thick. Gently ease the dough into the prepared dish taking care to press it into the corners without stretching the dough. Trim the edges of the dough leaving a ½-inch overhang all the way around. This overhang will be folded up and over the lattice top. Collect any scraps of dough and put them together with the remaining ½ disc of pastry.Spoon half the blackberry mixture into the prepared pan. Top with the pre-baked pastry square, then all the remaining blackberry mixture. Dot the blackberries with butter.Roll out the remaining dough to a 10x10-inch square. Cut the dough into 8 or 10 strips and weave a lattice crust on top. Trim the excess dough to the same size as the overhang. Lightly dampen the top and bottom edges of the dough strips with a wet finger. Fold the excess overhang up and over the edges of the strips to seal. Crimp or seal the edges with a fork.Brush the pastry with the beaten egg and sprinkle with coarse sugar.Place the casserole dish on the parchment lined baking sheet to catch any juice that may bubble over. Bake at 400°F for 10 minutes, then reduce the heat to 350°F and continue baking for about 45 to 55 minutes or until the crust is golden brown and the juices are bubbling. If the crust is browning too quickly, tent the cobbler with foil as needed.Cool to room temperature or serve warm topped with ice cream or lightly sweeten cream if desired. Click HERE to get our recipe for a double crust pie pastry If the blackberries lack tartness, add the juice of 1/2 a lemon to the blackberry mixture with the berries. Use fresh or frozen berries for this recipe. Do not thaw the berries before adding to the hot sugar mixture. This recipe also works well with blueberries. Cornstarch: If you prefer a juicy cobbler, use 1 tablespoon of cornstarch. For a thicker sauce as seen in the photos, use 2 tablespoons of cornstarch. I've made this cobbler for more than 30 years and usually use 1 tablespoon of cornstarch as my family prefers the cobbler extra juicy. Using 1 1/2 tablespoons of cornstarch is perfect and the best of both worlds. This cobbler can be adapted using a drop biscuit topping instead of crust if you prefer. Make the berry mixture and pour into the prepared pan. Cover the berries with mounds of the biscuit topping and bake. Our best recipe for a biscuit topping can be found HERE on our Easy Plum Cobbler recipe. Nutrition information is calculated using an ingredient database and should be considered an estimate. When multiple ingredient alternatives are given, the first listed is calculated for nutrition. Garnishes and optional ingredients are not included. Calories: 249kcal | Carbohydrates: 43g | Protein: 3g | Fat: 8g | Saturated Fat: 3g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Trans Fat: 1g | Cholesterol: 24mg | Sodium: 97mg | Potassium: 146mg | Fiber: 4g | Sugar: 28g | Vitamin A: 228IU | Vitamin C: 15mg | Calcium: 30mg | Iron: 1mg Got blackberries? Here's a few more of our favorite blackberry recipes: Homemade Blackberry Pie with a buttery, flaky crust and loaded with fresh juicy berries. Nothing says home like a hand crafted pie. Blackberry Tarts ~ juicy, ripe blackberries nestled in a buttery, flaky crust for an iconic, all American summer dessert. Blackberry Frozen Yogurt - a healthy way to enjoy a frozen dessert, sweetened with blackberries and honey.

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