

# TIM FARMER'S COUNTRY KITCHEN

## BLACKBERRY DONUT POCKETS

*6 ounces blackberries*  
*1/4 cup sugar*  
*Canned/tube biscuit dough*  
*Oil*

Mix together berries and sugar and let sit 5-10 minutes. Roll out biscuits into large circles. Place berries in center and fold over and seal sides. Using a fork, press sides for extra seal. Fry in oil (285 degrees) until golden brown and cooked through. Sprinkle with powdered sugar and serve warm.

