

[Jump to Recipe](#) · [Print Recipe](#)

Dive into the world of desserts with a twist on a classic favorite: a Blackberry Cobbler that's not just any cobbler. This version boasts a cake-like, fluffy topping that's light and airy, making each bite a perfect blend of tart blackberries and sweet, tender crust. Ideal for any season, this cobbler shines brightest when served warm, accompanied by a generous dollop of cream or ice cream. Below, you'll find a detailed recipe to guide you through creating this delightful dessert, along with additional insights to elevate your baking game.

## Ingredients for Blackberry Cobbler

### *For The Berries:*

Ingredient	Quantity
White Sugar	½ cup
Cornstarch	2 tablespoons
Fresh Blackberries	6 cups
Unsalted Butter, melted	¼ cup

### *For The Batter:*

Ingredient	Quantity
All-Purpose Flour	2 1/2 cups
White Sugar	1 1/2 cups
Baking Powder	1 tablespoon
Salt	1 teaspoon
Milk	2 cups
Unsalted Butter, melted	1/4 cup
Vanilla Extract	1 tablespoon

## How To Make It:

### Preparation Steps:

- Preheat the Oven:** Begin by preheating your oven to 350°F (175°C). While waiting, grease a 9×13-inch baking dish to ensure your cobbler doesn't stick.
- Prepare the Berries:** In a mixing bowl, combine ½ cup of white sugar with 2

tablespoons of cornstarch. This mixture will help thicken the berry filling, giving it the perfect consistency. Gently toss the fresh blackberries with the melted butter, then coat evenly with the sugar and cornstarch mixture. Spread the prepared berries at the bottom of your greased baking dish.

3. **Mix the Batter:** In a separate bowl, whisk together the all-purpose flour, the remaining 1 1/2 cups of white sugar, baking powder, and salt. Gradually add in the milk, melted butter, and vanilla extract, stirring until just combined. The batter should be smooth and pourable.
4. **Assemble the Cobbler:** Carefully pour the batter over the prepared berries in the baking dish. The batter will rise and envelop the berries as it bakes, creating a delightful cake-like topping.
5. **Bake to Perfection:** Place the baking dish in the preheated oven and bake for 55-60 minutes. You'll know it's done when the topping is golden brown and a toothpick inserted into the center comes out clean.
6. **Serving:** Let the cobbler cool slightly before serving. This dessert is best enjoyed warm, making the flavors more pronounced. Add a dollop of whipped cream or a scoop of vanilla ice cream on top for an extra layer of decadence.

### Additional Tips and Variations:

- **Fruit Variations:** While blackberries are the star of this recipe, feel free to experiment with other berries or a mix to create your unique twist.
- **Spice It Up:** Add a teaspoon of cinnamon or nutmeg to the berry mixture for an added warmth and spice.
- **Make It Ahead:** This cobbler can be prepared ahead and reheated before serving, making it a convenient option for gatherings.

### Notes:

- **Storage Tips:** This cobbler can be stored in the refrigerator for up to 3 days. For best results, cover it with foil or plastic wrap. To reheat, simply place it in a preheated oven at 350°F for about 10 minutes or until warmed through.
- **Freezing Instructions:** If you'd like to freeze the cobbler, cool it completely, then cover tightly with plastic wrap and aluminum foil. It can be frozen for up to 3 months. Thaw overnight in the refrigerator before reheating.

### Conclusion:

This Blackberry Cobbler recipe is a testament to the joy of baking and the endless

possibilities it offers for creativity. Whether you're a seasoned baker or new to the kitchen, this recipe promises a rewarding and delicious experience. So, preheat your oven, gather your ingredients, and get ready to enjoy a slice of berry bliss that's sure to impress.

- [Roasted Chicken and Potatoes: A Classic Comfort Food](#)
- [Apple Fritters: A Nostalgic Journey](#)
- [Zucchini Patties: A Versatile Delight](#)
- [Savory Hand Pies](#)
- [Classic Chicken Fried Steak](#)

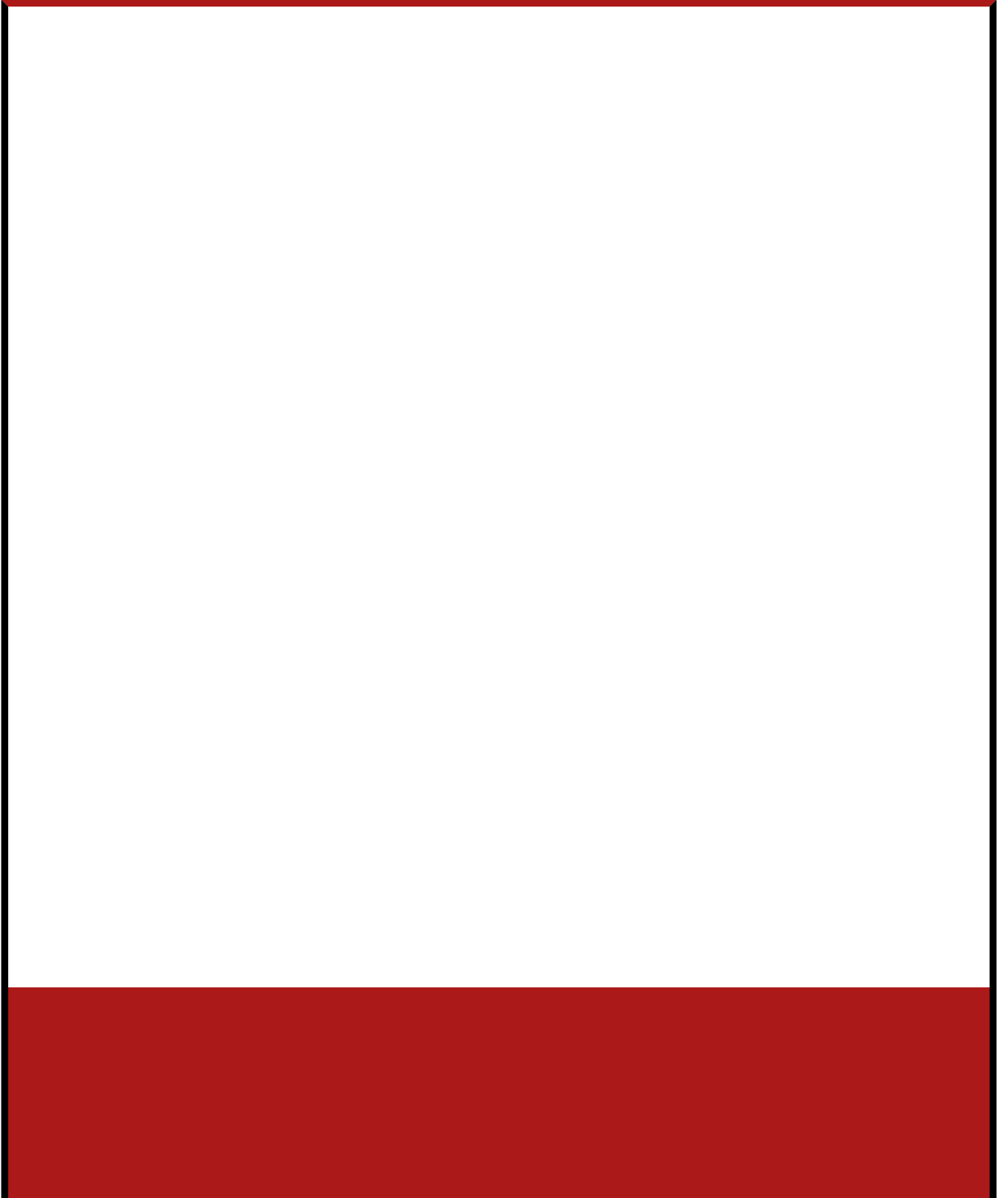
### FAQs:

**Q: Can I use frozen blackberries instead of fresh?** A: Yes, frozen blackberries can be used without thawing. However, you may need to adjust the baking time slightly, as frozen berries can release more liquid.

**Q: [How do I know when the cobbler is done?](#)** A: The cobbler is done when the topping is golden brown, and a toothpick inserted into the center comes out clean. The berry mixture should be bubbling around the edges.

**Q: Can I make this cobbler gluten-free?** A: Absolutely! Substitute the all-purpose flour with your favorite gluten-free flour blend. Ensure it's a 1:1 substitute to avoid altering the texture.

**Q: Is it possible to reduce the sugar in this recipe?** A: Yes, you can reduce the sugar in both the berry mixture and the batter. Keep in mind that this will affect the sweetness and, to some extent, the texture of the cobbler.





## Blackberry Cobbler Alert! |

*Author:* Elowen Thorn

*Total Time:* 80 minutes

*Yield:* 8-10 servings

### PRINT RECIPE

Dive into the world of desserts with a twist on a classic favorite: a Blackberry Cobbler that's not just any cobbler. This version boasts a cake-like, fluffy topping that's light and airy, making each bite a perfect blend of tart blackberries and sweet, tender crust. Ideal for any season, this cobbler shines brightest when served warm, accompanied by a generous dollop of cream or ice cream. Below, you'll find a detailed recipe to guide you through creating this delightful dessert, along with additional insights to elevate your baking game.

### Ingredients



## INGREDIENTS FOR BLACKBERRY COBBLER

*For The Berries:*

Ingredient	Quantity
White Sugar	½ cup
Cornstarch	2 tablespoons
Fresh Blackberries	6 cups
Unsalted Butter, melted	¼ cup

*For The Batter:*

Ingredient	Quantity
All-Purpose Flour	2 1/2 cups
White Sugar	1 1/2 cups
Baking Powder	1 tablespoon
Salt	1 teaspoon
Milk	2 cups
Unsalted Butter, melted	1/4 cup
Vanilla Extract	1 tablespoon

### Instructions

## HOW TO MAKE IT:

### Preparation Steps:

1. Preheat the Oven: Begin by preheating your oven to 350°F (175°C). While waiting, grease a 9×13-inch baking dish to ensure your cobbler doesn't stick.

2. **Prepare the Berries:** In a mixing bowl, combine  $\frac{1}{2}$  cup of white sugar with 2 tablespoons of cornstarch. This mixture will help thicken the berry filling, giving it the perfect consistency. Gently toss the fresh blackberries with the melted butter, then coat evenly with the sugar and cornstarch mixture. Spread the prepared berries at the bottom of your greased baking dish.
3. **Mix the Batter:** In a separate bowl, whisk together the all-purpose flour, the remaining 1  $\frac{1}{2}$  cups of white sugar, baking powder, and salt. Gradually add in the milk, melted butter, and vanilla extract, stirring until just combined. The batter should be smooth and pourable.
4. **Assemble the Cobbler:** Carefully pour the batter over the prepared berries in the baking dish. The batter will rise and envelop the berries as it bakes, creating a delightful cake-like topping.
5. **Bake to Perfection:** Place the baking dish in the preheated oven and bake for 55-60 minutes. You'll know it's done when the topping is golden brown and a toothpick inserted into the center comes out clean.
6. **Serving:** Let the cobbler cool slightly before serving. This dessert is best enjoyed warm, making the flavors more pronounced. Add a dollop of whipped cream or a scoop of vanilla ice cream on top for an extra layer of decadence.

### Notes

**Storage Tips:** This cobbler can be stored in the refrigerator for up to 3 days. For best results, cover it with foil or plastic wrap. To reheat, simply place it in a preheated oven at 350°F for about 10 minutes or until warmed through.

**Freezing Instructions:** If you'd like to freeze the cobbler, cool it completely, then cover tightly with plastic wrap and aluminum foil. It can be frozen for up to 3 months. Thaw overnight in the refrigerator before reheating.

*Prep Time:* 20 minutes

*Cook Time:* 60 minutes

*Category:* Dessert

**Keywords:** *Blackberry Cobbler, Berry Dessert Recipe, Easy Cobbler Recipe, Fresh Blackberries Dessert, Homemade Cobbler*

## Did you make this recipe?

Share a photo and tag us — we can't wait to see what you've made!

[@savorydiscovery](https://www.instagram.com/savorydiscovery)