



Summer Berry Cobbler with Sweet Biscuit Topping

The Scent of Summer Magic

I remember my grandma's kitchen in July. Warm berries bubbled in her old pan. Their sweet smell filled the whole house. It felt like pure summer magic. That smell is why I love this cobbler. **Ever wondered how you could turn basic berries into something unforgettable?** This recipe does just that. It is simple, sweet, and full of joy.

My First Cobbler Adventure

My first try was a funny mess. I used frozen berries without thawing them. The baking time took much, much longer. We ate dessert almost at midnight! But it was still delicious together. **That night taught me**

a good lesson. Home cooking is about the love, not perfection.
A happy mistake can still taste great.

Why It Tastes So Good

Two things make this cobbler special. The juicy berries create a sweet, gooey filling. The cake mix makes a golden, crumbly topping. It is a perfect mix of soft and crisp. **Which flavor combo surprises you most, the sweet berries or the buttery topping?** Tell me your favorite part in the comments.

A Brief History of Cobbler

This dessert has a simple American history. Settlers made it when ovens were rare. They used fruit and a simple dough. It was an easy, filling dish for all. ***Did you know the name might come from looking "cobbled" together?*** It is a classic treat from our past. What is your favorite summer fruit to bake with? Share your stories below.



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Ingredients:

Ingredient	Amount	Notes
Yellow cake mix	1 (15.25 oz) box	
Blueberries	6 cups	Approximately 36 ounces
Sugar	2 tablespoons	
Water	1¼ cups	
Butter	8 tablespoons	

Easy Summer Berry Cobbler

This cobbler is a summer dream. It is so simple to make. You only need a few basic ingredients. The result is pure comfort food.

See also [Raspberry Lemon Chewy Butter Cookies](#)

Step 1 Heat your oven to 350 degrees. Grab a 9×13 baking dish. Pour the cake mix into the dish. Spread it into an even layer.

Step 2 Dump the blueberries over the cake mix. Sprinkle the sugar on top. This adds a little extra sweetness. Use more sugar for tart berries.

Step 3 Pour the water over everything. Gently toss the berries and mix. Let the water sink to the bottom. (A hard-learned tip: Give the pan a little shake. This helps the water settle just right).

Step 4 Dot the top with butter pieces. This makes the topping golden. Bake it for about 45 minutes. Your kitchen will smell amazing.

What is the best way to serve this dessert? Share below!

Cook Time: 50 minutes

Total Time: 1 hour

Yield: 6 servings

Category: Dessert, Cobbler

Make It Your Own

This recipe is a great starting point. Try a new twist next time. I love mixing up the fruits. It keeps things fun and fresh.

Mixed Berry Bliss Use raspberries and blackberries too. The mix of flavors is wonderful. It is a real fruit celebration.

Peach Cobbler Dream Swap the berries for sliced peaches. Add a dash of cinnamon. It tastes like a warm hug.

Lemon Zest Sparkle Add lemon zest to the cake mix. It gives a bright, sunny flavor. Perfect for a summer night.

Which spin would you try first? Tell me in the comments!

Serving Your Masterpiece

Serve this cobbler warm from the oven. It is best with a cold scoop. Vanilla ice cream is the classic choice. Whipped cream is great too.

See also [Strawberry Cupcakes Recipe for Sweet Treats](#)

For drinks, I have two ideas. A cold glass of milk is perfect. For a grown-up treat, try a sweet dessert wine. Both pair so well.

Which would you choose tonight, ice cream or whipped cream?



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Keeping Your Cobbler Perfect

Let your cobbler cool before storing it. It keeps in the fridge for three days. Reheat single servings in the microwave for 30 seconds. The whole dish warms up nicely in a 350°F oven. I once froze a batch for a surprise visit. It thawed and tasted just-baked.

Batch cooking is a great time-saver. Why this matters: having dessert ready reduces stress. You can easily double the recipe for a big group. Just use two baking dishes. Do you prefer making desserts ahead of time?

Cobbler Troubleshooting Tips

Is your topping too dry? Sprinkle a little more water next time. If the filling is runny, your berries were very juicy. Use a bit less water with juicy berries. Is the top not golden brown? Your butter might have sunk. Make sure to spread the butter pieces evenly.

Your Cobbler Questions Answered

Q: Can I make this gluten-free? A: Yes! Just use a gluten-free yellow cake mix. Check all other labels too.

Q: Can I prepare it ahead of baking? A: Absolutely. Assemble it a few hours before. Keep it chilled until oven time.

Q: What other fruit can I use? A: Blackberries or peaches work wonderfully. Use what is in season near you.

Q: Can I halve this recipe? A: You can. Use an 8×8 inch pan. Bake for

a slightly shorter time.

Q: Can I use frozen berries? A: Yes, do not thaw them first. They will release more liquid as they bake.

See also [Lemon Glazed Butter Cake Delight](#)

Share Your Summer Creation

I hope this recipe brings you joy. Nothing beats a warm dessert shared with friends. Why this matters: these simple moments create lasting memories. I love seeing your kitchen wins. **Tag Savory Discovery on Pinterest with your photos.**

Happy cooking! —Elowen Thorn.

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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **50 minutes**



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Rest time:



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Total time: **1 hour**



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Servings: **6 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

This easy blueberry cobbler recipe uses simple ingredients and bakes

up with a sweet filling and golden, buttery topping. Serve it warm for a quick, crowd-pleasing dessert anytime.

Ingredients

- ☐ 15.25 box yellow cake mix
- ☐ 6 cups blueberries approximately 36 ounces
- ☐ 2 tablespoons sugar
- ☐ 1¼ cups water
- ☐ 8 tablespoons butter

Instructions

1. Preheat the oven to 350°F.
2. In the bottom of a 9×13 baking dish, pour one box of yellow cake mix.
3. Spread the blueberries over the top of the cake mix.
4. Sprinkle on 1 to 2 tablespoons of sugar (depending upon how sweet they are).
5. Pour 1¼ cups of water over the top of the berries and cake mix. Gently toss the berries and cake mix to allow the water to settle towards the bottom of the pan. (Sometimes, I give it a little shake too). If the berries aren't very juicy, add just a little more water. If they are plump, a little less.
6. Cut the butter into 8 pieces and spread out over the top.
7. Bake in the preheated oven for 45 to 50 minutes.

Keywords:Cobbler, Berry, Blueberry, Dessert, Easy