

# The Pioneer Women's Blackberry Cobbler

Servings: 4

Prep Time: 10 mins    Cook Time: 1 hr    Total Time: 1 hr 10 mins

This easy Blackberry Cobbler recipe from The Pioneer Woman takes just 5 ingredients and 10 minutes to prepare. It's got a sweet, juicy filling and a crisp golden crust!



5 from 32 votes

## Ingredients

- 1 1/4 cups + 2 tablespoons sugar, separated
- 1 cup self-rising flour\* see notes for easy homemade version
- 1 cup whole milk, see notes
- 1/2 stick butter, melted
- 2 cups fresh or frozen blackberries, rinsed and patted dry.
- Vanilla ice cream, for serving

## Instructions

1. Preheat the oven to 350 degrees.
2. Combine 1 cup of sugar with 1 cup of flour in a large bowl.
3. Stir in the milk, then the melted butter. Mix until well-combined.
4. Pour onto the bottom of a greased 9 x 9 inch baking dish.
5. Distribute the berries throughout the top. (They'll sink in further as they bake.) If desired, you can sprinkle more berries on top once it's started to bake and set to keep those closer to the top. About 30 minutes in.
6. Sprinkle 1/4 cup sugar over the top, reserving 2 tablespoons for later.
7. Bake for 50 minutes, remove from the oven and sprinkle remaining 2 tablespoons sugar on top.
8. Bake for 10 minutes, or until the top is golden brown.
9. Serve immediately, (with ice cream of course)!

## Notes

\*Although the original recipe calls for **whole milk**, I've used 1% before and it comes out great.

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### Homemade Self Rising Flour:

- **1 + 1/2 teaspoons of baking powder** and **1/2 teaspoon of salt** for *each cup of flour*.
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### Different Berries for Cobbler

- I love how the blackberries in this recipe are so big and juicy, but alternative options include **blueberries, raspberries, strawberries, peaches**, or a combination of several!
- **Frozen berries** work well in this recipe as well, be sure to **add them when they're frozen**. If you let them thaw, they'll be mushy and the consistency will be off.

## Nutrition

Calories: **424kcal**, Carbohydrates: **95g**, Protein: **7g**, Fat: **3g**, Saturated Fat: **1g**, Cholesterol: **6mg**, Sodium: **29mg**, Potassium: **228mg**, Fiber: **5g**, Sugar: **69g**, Vitamin A: **255IU**, Vitamin C: **15.1mg**, Calcium: **94mg**, Iron: **0.7mg**

*Course:* Breakfast, Dessert    *Cuisine:* American    *Author:* Stephanie