

Blackberry Cobbler



Ingredients

- 1 1/4 cups + 2 tablespoons sugar, separated
- 1 cup self-rising flour, see notes for easy homemade version
- 1 cup milk, any kind, whole is best
- 1/2 stick butter, melted. (equal to 4 tbsp.)
- 2 cups fresh or frozen blackberries, rinsed and patted dry.
- Vanilla ice cream, for serving

Info

- **Prep:** 10
- **Cook:** 50
- **Serves:** 6-8
- [Source](#)

★★★★★ from 1 votes

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Rate



Directions

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.
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)!



1. Note: If using frozen berries, be sure to add them when they're frozen. If



- you let them thaw, they'll be mushy, and the consistency will be off.
2. If recipe is doubled, use 13×19 pan
 3. To make Homemade Self Rising Flour: 1 cup flour + ½ tsp of salt + 1 ½ tsp baking powder

[blackberries](#), [easy](#), [cheap](#), [milk](#), [butter](#), [berries](#), [ice cream](#)

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