

## Easy Dewberry Cobbler with Buttermilk Crust - Rustic and Delicious

let the berries take center stage



**OVEN**  
**350°F**

**TIME**  
**5 min**

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**SAVE**  
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### INGREDIENTS

#### Filling:

4 cups dewberries (or blackberries)

$\frac{1}{2}$  cup sugar

2 tbsp cornstarch

... tsp ground cinnamon

1 tsp lemon juice

#### Buttermilk Crust:

$\frac{1}{2}$  stick (4 tbsp) unsalted butter

1 cup all-purpose flour

2 tsp baking powder

$\frac{1}{2}$  cup buttermilk

$\frac{1}{4}$  tsp salt

#### Swaps and Notes:

**Berry Variations:** Try a blend of blackberries, blueberries, or raspberries if dewberries aren't available.

**No buttermilk?** Add 1 tsp lemon juice to regular milk and let sit for 5 minutes.

**Crispier crust?** Sprinkle sugar on top before baking for a crunchy finish.

#### Step-by-Step Instructions:

1 Prep the Filling:

2 Make the Crust:

3 Assemble:

4 Bake:

5 Cool and Serve:

#### Tips for Success:

Don't skip the maceration-it helps the berries release juice and blend with the cornstarch for the perfect filling consistency.

Use a baking sheet underneath your skillet to catch any bubbling over.

Make ahead and reheat in the oven for 10 minutes before serving.

#### Serving Suggestions and Pairings:

A scoop of vanilla or cinnamon ice cream

Blueberry Lemonade to echo that fruity flavor

A swirl of whipped cream or Greek yogurt for contrast

Pumpkin Delight Dessert to add creamy variety to a dessert table

Caramel Apple Pie Cookies for bite-sized fall vibes

#### Storage and Leftover Tips:

Store leftovers covered in the fridge for up to 3 days.

Reheat in a 325°F oven or microwave until warm.

## DIRECTIONS

1. **Prep the Filling:** Place rinsed dewberries in a cast-iron skillet or 9-inch round cake pan. Toss with sugar, cornstarch, cinnamon, and lemon juice.
2. Let the berries macerate for 30 minutes (or refrigerate overnight). This step draws out the juices and creates a rich, jammy base.
3. **Make the Crust:** In a small pan, melt butter over low heat. Remove from heat and stir in flour, sugar, baking powder, salt, and buttermilk. The dough should be moist but workable.
4. **Assemble:** Pat or roll the dough and place it over the macerated berries in the skillet. Don't worry if it doesn't cover every edge-some gaps allow steam to escape and juices to bubble.
5. **Bake:** Preheat oven to 350°F (175°C). Bake the cobbler for 40 minutes, or until the crust is lightly browned and the filling is bubbling up around the edges.
6. **Cool and Serve:** Let the cobbler cool slightly before serving. Enjoy warm with a scoop of vanilla ice cream or a dollop of whipped cream.
7. **Tips for Success:** Don't skip the maceration-it helps the berries release juice and blend with the cornstarch for the perfect filling consistency.
8. Use a baking sheet underneath your skillet to catch any bubbling over.
9. Make ahead and reheat in the oven for 10 minutes before serving.
10. **Serving Suggestions and Pairings:** This cobbler is a stand-alone star but shines even brighter with:

11. A scoop of vanilla or cinnamon ice cream
12. Blueberry : Lemonade to echo that fruity flavor
13. A swirl of whipped cream or : Greek yogurt for contrast
14. Pumpkin : Delight Dessert to add creamy variety to a dessert table
15. Caramel : Apple Pie Cookies for bite-sized fall vibes
16. Storage and Leftover Tips: Store leftovers covered in the fridge for up to 3 days.
17. Reheat in a 325°F oven or microwave until warm.
18. Freeze baked cobbler (or unbaked filling separately) for up to 2 months.
19. More Recipes You'll Love: Craving more fruit-forward or cozy bakes? Try:
20. Pumpkin : Delight Dessert
21. Caramel : Apple Pie Cookies
22. No-Bake : Oreo Cream Pie
23. Easy : Pumpkin Spice Muffins
24. Blueberry : Lemonade
25. Final Thoughts: Wild Dewberry Cobbler is the kind of dessert that takes you back to slow, sweet Southern summers. With juicy berries, a tender golden crust, and just the right amount of rustic charm, it's a recipe that's as rewarding to make as it is to eat.

## SWAPS & NOTES

Berry Variations : Try a blend of blackberries, blueberries, or raspberries if dewberries aren't available.

Add 1 tsp lemon juice to regular milk and let sit for 5 minutes.

Sprinkle sugar on top before baking for a crunchy finish.

Step-by-Step Instructions 1 Prep the Filling Place rinsed dewberries in a cast-iron skillet or 9-inch round cake pan.

## TIPS FOR SUCCESS

Don't skip the maceration -it helps the berries release juice and blend with the cornstarch for the perfect filling consistency.

Use a baking sheet underneath your skillet to catch any bubbling over.

Make ahead and reheat in the oven for 10 minutes before serving.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-dewberry-cobbler-with-buttermilk-crust-rustic-and-delicious/>