

Warm Blackberry Cobbler - A Sweet Southern Classic

Warm & Sweet Blackberry Cobbler ?



OVEN
350°F

TIME
10 min

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INGREDIENTS

$\frac{1}{2}$ cup melted butter
1 cup self-rising flour
 $\frac{1}{2}$ cups sugar, divided
1 cup milk
 $\frac{1}{2}$ tsp vanilla extract
3 cups blackberries (fresh or frozen)
... cup water

Quick Substitutions & Tips:

No self-rising flour? Substitute with 1 cup all-purpose flour + $\frac{1}{2}$ tsp baking powder + ... tsp salt.

Using frozen berries? No need to thaw-just add a couple minutes to the cook time.

Want more texture? Stir in a pinch of cinnamon or lemon zest to the batter for extra depth.

How to Make It - Step-by-Step:

- 1 Prepare the Berries:
- 2 Mix the Batter:
- 3 Prep the Pan:
- 4 Assemble the Cobbler:
- 5 Bake:

Serving Suggestions:

A scoop of vanilla ice cream

Fresh whipped cream

A drizzle of sweetened condensed milk for a twist

Storage & Leftovers:

Fridge: Store cooled cobbler covered in the refrigerator for up to 3 days.

Reheat: Warm in the microwave or oven to revive the gooey texture.

Freezer: Freeze in an airtight container for up to 2 months. Thaw and bake at 350°F for 15 minutes.

More Desserts You'll Love:

This Big Family Banana Pudding - creamy, nostalgic, and perfect for a crowd.

These Caramel Apple Pie Cookies - bite-sized fall favorites.

This Grasshopper Pie - for a cool and minty contrast to warm cobbler.

These Hot Chocolate Cookie Cups - cozy treats for cold nights.

Final Thoughts:

DIRECTIONS

- 1.** Prepare the Berries: In a medium saucepan, combine the blackberries, $\frac{3}{4}$ cup sugar, and ... cup water. Bring to a boil, then simmer for 5-10 minutes until thickened and syrupy. Stir occasionally, then remove from heat.
- 2.** Mix the Batter: In a large bowl, whisk together the flour, remaining $\frac{3}{4}$ cup sugar, and a pinch of salt. Slowly blend in the milk and vanilla until a smooth batter forms.
- 3.** Prep the Pan: Preheat your oven to 350°F (175°C). Place the butter in a 9x13 baking dish and let it melt in the oven for a few minutes. Once melted, remove and swirl the butter to coat the bottom.
- 4.** Assemble the Cobbler: Pour the batter evenly over the melted butter-do not stir. Gently spoon the blackberry mixture over the batter. The fruit will sink a bit (that's normal!).
- 5.** Bake: Bake for 40-45 minutes, or until the cobbler is golden brown and a toothpick inserted into the center comes out clean.
- 6.** Serving Suggestions: This cobbler is best served warm and fresh out of the oven. Top with:
- 7.** A scoop of vanilla ice cream
- 8.** Fresh whipped cream
- 9.** A drizzle of sweetened condensed milk for a twist
- 10.** Want to pair it with something refreshing? Serve alongside a glass of this blueberry lemonade for a fruity finish.
- 11.** Storage & Leftovers: Fridge: Store cooled cobbler covered in the refrigerator for up to 3 days.

12. Reheat: Warm in the microwave or oven to revive the gooey texture.
13. Freezer: Freeze in an airtight container for up to 2 months. Thaw and bake at 350°F for 15 minutes.
14. More Desserts You'll Love: If you're in a cozy dessert mood, try these next:
15. This : Big Family Banana Pudding - creamy, nostalgic, and perfect for a crowd.
16. These : Caramel Apple Pie Cookies - bite-sized fall favorites.
17. This : Grasshopper Pie - for a cool and minty contrast to warm cobbler.
18. These : Hot Chocolate Cookie Cups - cozy treats for cold nights.
19. Final Thoughts: This Warm & Sweet Blackberry Cobbler is everything a dessert should be-easy, indulgent, and full of flavor. Whether you're serving it at a summer cookout, holiday dinner, or just because, it's a guaranteed crowd-pleaser.
20. Tried it? We'd love to hear how it turned out! Leave a comment, tag us on social, and follow Chef Maniac for more heartwarming, crave-worthy bakes.

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

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