

## The Best Homemade Blackberry Cobbler - Sweet, Juicy, and Buttery

that makes it feel like home.



**OVEN**  
**375°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Blackberry Filling:

- 4 cups fresh or frozen blackberries
- 3/4 cup sugar (adjust based on berry sweetness)
- 1 tablespoon lemon juice (for brightness)
- 1 tablespoon cornstarch (to thicken the juices)
- 1/2 teaspoon cinnamon (optional, for warmth)

For the Cobbler Topping:

- 1 cup all-purpose flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 1/2 cup unsalted butter, melted
- 1 teaspoon vanilla extract

How to Make Blackberry Cobbler (Step-by-Step):

1. Preheat the Oven:
2. Prepare the Blackberry Filling:
3. Make the Cobbler Batter:
4. Assemble the Cobbler:
5. Bake Until Golden and Bubbly:
6. Let It Cool and Serve:

Pro Tips for the Best Blackberry Cobbler:

Use fresh blackberries if possible - they're naturally sweet and juicy.

If using frozen berries, don't thaw them - just add 5 extra minutes to the bake time.

Adjust sugar based on berry sweetness - if your blackberries are extra sweet, reduce the sugar slightly.

Don't overmix the batter - a few lumps are fine and will create a tender topping.

Serve warm for the best experience - add a scoop of vanilla ice cream for perfection!

What to Serve With Blackberry Cobbler:

Vanilla ice cream - the perfect creamy contrast.

Whipped cream - light and airy sweetness.

A drizzle of honey or caramel - for extra indulgence.

Fresh mint leaves - for a refreshing touch.

FAQs (From My Kitchen to Yours):

Why You Need to Try This Recipe:

## DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish with butter or nonstick spray.
- 2.** Prepare the Blackberry Filling: In a large bowl, toss together the blackberries, sugar, lemon juice, cornstarch, and cinnamon. Let the mixture sit for about 5 minutes, so the berries release their natural juices.
- 3.** Pour the blackberry mixture into the prepared baking dish.
- 4.** Make the Cobbler Batter: In a separate bowl, whisk together the flour, sugar, baking powder, and salt. Stir in the milk, melted butter, and vanilla extract until smooth.
- 5.** Assemble the Cobbler: Pour the batter evenly over the blackberries. Do not stir-the batter will rise to the top as it bakes, creating a perfect crust.
- 6.** Bake Until Golden and Bubbly: Bake for 40-45 minutes, or until the top is golden brown and the blackberry filling is bubbling.
- 7.** Let It Cool and Serve: Let the cobbler sit for 10 minutes before serving. Enjoy warm with vanilla ice cream or whipped cream!
- 8.** Pro Tips for the Best Blackberry Cobbler: Use fresh blackberries if possible - they're naturally sweet and juicy.
- 9.** If using frozen berries, don't thaw them - just add 5 extra minutes to the bake time.
- 10.** Adjust sugar based on berry sweetness - if your blackberries are extra sweet, reduce the sugar slightly.

11. Don't overmix the batter - a few lumps are fine and will create a tender topping.
12. Serve warm for the best experience - add a scoop of vanilla ice cream for perfection!
13. What to Serve With Blackberry Cobbler: This cobbler is amazing on its own, but here are some ways to make it even better:
  14. Vanilla ice cream - the perfect creamy contrast.
  15. Whipped cream - light and airy sweetness.
  16. A drizzle of honey or caramel - for extra indulgence.
  17. Fresh mint leaves - for a refreshing touch.
18. FAQs (From My Kitchen to Yours): Q: Can I use other berries instead of blackberries?A: Yes! Blueberries, raspberries, or even a mix of berries work great.
19. Q: How do I store leftovers?A: Keep leftovers in an airtight container in the fridge for up to 3 days. Reheat in the microwave or oven before serving.
20. Q: Can I freeze blackberry cobbler?A: Yes! Let it cool completely, then wrap tightly and freeze for up to 3 months. Reheat at 350°F (175°C) for 20 minutes before serving.
21. Q: Can I make this cobbler gluten-free?A: Absolutely! Substitute gluten-free all-purpose flour in a 1:1 ratio.
22. Why You Need to Try This Recipe: This Blackberry Cobbler is the perfect combination of sweet, tart, buttery, and crisp. It's easy to make, requires no fancy equipment, and tastes like summer in every bite. Whether you're making it for a holiday gathering, family dinner, or just to satisfy your sweet tooth, this cobbler is guaranteed to be a hit.
23. Give this recipe a try and let me know how it turns out! Did you add a special twist? Maybe a scoop of ice cream or a caramel drizzle? However you enjoy it, one thing's for sure-you'll be coming back for seconds. Happy baking!

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

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