

Classic Blackberry Crumble: Easy, Sweet & Comforting Summer Dessert

sweet-tart burst of fresh blackberries



OVEN
375°F

TIME
40-50 min

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INGREDIENTS

For the Blackberry Filling: 6 cups fresh blackberries (or frozen, not thawed)

$\frac{1}{2}$ cup granulated sugar (adjust based on sweetness of berries)

2 tbsp cornstarch

1 tsp fresh lemon juice

Optional: $\frac{1}{2}$ tsp ground cinnamon

For the Crumble Topping: 1 cup all-purpose flour

$\frac{1}{2}$ cup rolled oats (old-fashioned or quick-cooking)

$\frac{1}{2}$ cup packed light brown sugar

... cup granulated sugar

$\frac{1}{2}$ cup (1 stick) cold unsalted butter, cut into small pieces

Optional: ... tsp ground cinnamon or nutmeg

DIRECTIONS

1. Prepare Blackberry Filling: Preheat your oven to 375°F (190°C). Lightly grease an 8x8-inch or 9x9-inch baking dish. In a large mixing bowl, combine the 6 cups fresh blackberries. Sprinkle with $\frac{1}{2}$ cup granulated sugar (adjust to sweetness of berries), 2 tablespoons cornstarch, and 1 teaspoon fresh lemon juice. If using, add $\frac{1}{2}$ teaspoon ground cinnamon. Gently toss everything together until the blackberries are evenly coated. Pour the prepared blackberry filling evenly into the greased baking dish.
2. Prepare the Crumble Topping: In a separate medium mixing bowl, combine the 1 cup all-purpose flour, $\frac{1}{2}$ cup rolled oats, $\frac{1}{2}$ cup packed light brown sugar, and ... cup granulated sugar. If using, add ... teaspoon ground cinnamon or nutmeg. Whisk briefly to combine. Add the $\frac{1}{2}$ cup (1 stick) cold unsalted butter, cut into small pieces. Using a pastry blender, your fingertips, or two forks, cut the butter into the flour mixture until it resembles coarse, crumbly crumbs. Avoid overworking the mixture.
3. Assemble & Bake: Evenly sprinkle the crumble topping mixture over the entire surface of the blackberry filling in the baking dish, ensuring good coverage. Place the baking dish on a baking sheet (to catch any potential bubbling over). Bake in the preheated oven for 40-50 minutes, or until the blackberry filling is bubbling around the edges and the crumble topping is beautifully golden brown and crispy.
4. Cool & Serve: Remove the Blackberry Crumble from the oven. Allow it to cool slightly for at least 15-20 minutes before serving. This allows the fruit juices to

thicken slightly and makes for easier scooping. Serve warm, ideally with a generous scoop of vanilla ice cream or a dollop of fresh whipped cream. Enjoy your classic, comforting Blackberry Crumble!

SWAPS & NOTES

Blackberries: Use fresh, ripe blackberries for the best flavor.

If using frozen blackberries, do not thaw them; add them directly to the filling mixture (the baking time might be a few minutes longer).

You can use a mix of berries (raspberries, blueberries) for a mixed berry crumble.

Sugar (Filling): Adjust the amount of granulated sugar based on the sweetness of your blackberries.

TIPS FOR SUCCESS

Fresh or Frozen: If using frozen berries, do not thaw them.

Toss them directly with the sugar, cornstarch, and lemon juice, and bake.

They might release more liquid, potentially requiring a few extra minutes of baking time.

Cold Butter for Topping: Using cold butter and cutting it into the dry ingredients is crucial for a crumbly, crispy topping.

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

Original recipe: <https://chefmaniac.com/classic-blackberry-crumble-easy-sweet-comforting-summer-dessert/>