

Prep time: 20 minutes

Cook time: 45-50 minutes

Total time: 1 hour 10 minutes

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Ingredients

For the Blackberry Filling:

- 6 cups fresh blackberries (about 2 pounds), rinsed and picked over

- $\frac{3}{4}$ cup granulated sugar

- 2 tablespoons cornstarch

- 1 tablespoon fresh lemon juice

- 1 teaspoon lemon zest

- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cinnamon (optional, but recommended)

For the Biscuit Topping:

- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{4}$ cup granulated sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 6 tablespoons cold unsalted butter, cut into small cubes
- $\frac{3}{4}$ cup whole milk
- 1 large egg
- 1 teaspoon vanilla extract

For the Finishing Touch:

- 1 tablespoon coarse sanding sugar (or granulated sugar)
- 1 tablespoon melted butter

Equipment

- 9-inch round or 8×8-inch square baking dish
 - Large mixing bowl
 - Medium mixing bowl
 - Pastry cutter or two knives
 - Whisk
 - Wooden spoon or spatula
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Instructions

1. Prepare for Baking

Preheat your oven to 375°F (190°C). Lightly grease your baking dish with butter or non-stick spray. Place the dish on a baking sheet lined with parchment paper or aluminum foil to catch

any bubbly, juicy overflow during baking.

2. Make the Blackberry Filling

In a large mixing bowl, combine the fresh blackberries, granulated sugar, cornstarch, lemon juice, lemon zest, salt, and cinnamon (if using). Gently toss the ingredients together with a spatula until the berries are evenly coated. The cornstarch is crucial for thickening the juices into a beautiful, glossy sauce. Let the mixture sit for 10-15 minutes to allow the berries to release their juices. Pour the berry mixture into your prepared baking dish, spreading it into an even layer.

3. Prepare the Biscuit Topping

In a separate medium bowl, whisk together the flour, $\frac{1}{4}$ cup of sugar, baking powder, and salt. Add the cold, cubed butter. Using a pastry cutter or two knives, cut the butter into the flour mixture until it resembles coarse crumbs with some pea-sized pieces of butter remaining. These small butter pieces are the secret to a tender, flaky topping.

In a small bowl or measuring cup, whisk together the milk, egg, and vanilla extract. Pour this wet mixture into the dry ingredients and stir with a wooden spoon or spatula until just combined. Be careful not to overmix; the dough should be slightly lumpy and thick.

4. Assemble the Cobbler

Using a large spoon or a cookie scoop, drop dollops of the biscuit dough evenly over the blackberry filling. You should get about 8-10 biscuits. Don't worry if they don't cover the entire surface—the berries will bubble up beautifully between the biscuits as it bakes. Brush the tops of the biscuits with the 1 tablespoon of melted butter and sprinkle generously with the coarse sanding sugar.

5. Bake Until Golden and Bubbly

Place the baking dish in the preheated oven and bake for 45-50 minutes. The cobbler is done when the biscuit topping is a deep golden brown and the blackberry filling is thick, bubbly, and visibly erupting around the edges of the pan. If the biscuits are browning too quickly, you can loosely tent the dish with aluminum foil for the last 10-15 minutes of baking.

6. Cool and Serve

Remove the cobbler from the oven and let it cool on a wire rack for at least 15-20 minutes. This allows the filling to set up and thicken. While it's tempting to dive in immediately, the filling will be molten hot. Serve the cobbler warm, ideally with a scoop of vanilla bean ice cream or a dollop of fresh whipped cream.

Nutrition Information

Note: Nutritional information is an estimate and is provided for informational purposes only. It is calculated using an online nutrition calculator and may vary based on the specific ingredients and brands you use.

Serving Size: 1 of 8 servings (without ice cream or whipped cream)

- Calories: 310 kcal
- Total Fat: 10g
- Saturated Fat: 6g
- Cholesterol: 45mg
- Sodium: 230mg
- Total Carbohydrates: 52g
- Dietary Fiber: 5g

- Total Sugars: 30g

- Protein: 4g