

BLACKBERRY COBBLER RECIPE

Posted on April 12, 2024 by admin

Follow our complete, step-by-step, photo illustrated recipe to learn how to make this double crust Blackberry Cobbler from scratch. Printable recipe included.



Mama always made Blackberry Cobbler with a top and bottom crust, in her 9x13 inch pan. We'll

make the easy crusts from scratch and put it all together in just a few easy steps.



BLACKBERRY COBBLER

No matter how hard you tried, no matter what creative idea you tried, when you went to pick Blackberries in the wild, the Red Bugs were going to get you. They just were.

I'll not get into the complexities of chiggers, mites, or Red Bugs as we knew them growing up. Let's just say they can make your skin itch so bad that you about make your arms and legs bleed trying to dig them out. Been there, done that.

Still, when Blackberries were in season, the family would load up with buckets and dishpans, and head to the woods in search of the sweet wild Blackberry.

We did try to tie our pants legs around our ankles real tight, or around the wrists of our long sleeved shirts, anything to ward off as many Red Bug bites as possible.

We'd come away later with large buckets of the big black berries, and with berry juice on our face from eating them as we picked them. Soon, it would prove to be worth the trouble.

Mama would make jars of Blackberry Jam to last through the winter, but the best part was always

that warm from the oven Blackberry Cobbler with the top and bottom crust that she would always make for us after a day of romping through the woods.

Mama made a thick crust most of the time. The more crust the better in my opinion, especially if you had a lot of juice or syrup with your berries. Ice cream on top would have been really good, but growing up like we did, ice cream wasn't something we often had the pleasure to enjoy.

When I sent my brother a photo of this cobbler straight out of the oven, he said, "You know that's my favorite dessert – right?" I told him I hated to send the photo, but did want him to see it. He's diabetic and watches his sugar intake really close.

These days, I just prefer to buy Blackberries when they go on sale. I'll let someone else fight off the Red Bugs. Don't judge me. And, I'll enjoy all the memories once again of Mama's Double Crust Blackberry Cobbler any chance I can get. Smile.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!



Double Crust Homemade Blackberry Cobbler – You'll need these ingredients.

You'll also need a DOUBLE recipe of our [Basic Pie Crust](#), one for the bottom and one for the top.



Rinse your Blackberries under cool running water. Rinse them gently to remove any bits of trash or small bugs that might be hiding out on them.

Hopefully, you're recovered from all the Red Bug bites if you picked your own. Smile.



Spread the berries out on a paper towel lined sheet pan and let them dry before using them.



Place 2 cups Sugar in medium saucepot.



Add 4 Tablespoons of Butter.



Place 1 cup cool water in a measuring cup. Add 1 teaspoon of cornstarch to the water.



Stir well until cornstarch dissolves in the water.



Add the cornstarch slurry to the sugar.



Place the pot over Medium heat on your stovetop. Stir constantly as the mixture heats up and keep stirring until the sugar and butter have dissolved into the water.

Let mixture come to a low boil and cook for 1 minute, stirring constantly, then REMOVE from heat.



Add 1 teaspoon of Vanilla flavoring. Stir in well. Set syrup aside.



Divide your dough in half.

I had made my dough for the crusts the day before. I wrapped it in clear plastic and left it in the refrigerator overnight. It was pretty cold when I took it out, and as you can see, I didn't get it quite cut into equal halves.



Roll out your dough.

I placed a sheet of waxed paper on my countertop and then sprinkled it well with flour. I also rubbed flour on my rolling pin. I rolled the dough out to an approximate size of the inside of my 9×13 pan.



Rub the bottom of your pan with a small amount of butter. Gently place the rolled out dough into the bottom of the pan. You can cut or break off pieces of the dough as needed to patch up any bare spots. We're going rustic with this, so no need to fret about it being perfect unless that's your thing and you really want to. Smile.



Roll out the dough for the top of your cobbler. Again, just get to the approximate size of the top.



Place your berries in the pan. Spread them out as evenly as possible.



Pour the juice over the top of the berries.



Place the top crust on top of the berries. The sheet of waxed paper makes this fairly simple.

Carefully peel away the paper.



As you can see, my top crust didn't totally cover the pan. That's why we just call it the old "rustic" look. Take a sharp pointed knife and poke a few slits in the top of the dough.



BAKE AT 400°
30-40 MINUTES
OR UNTIL TOP CRUST IS LIGHTLY BROWNED

Pre-heat your oven to 400F degrees.

Place the cobbler in your oven and let it bake for 30-40 minutes or until the top crust is lightly browned. Watch it carefully and don't let it burn.



Remove the cobbler from the oven when the top crust has lightly browned. Place it on a wire rack to cool a bit before serving.



Enjoy!

I like this just as it is and slightly warm. You could add Vanilla Ice Cream or Whipped Topping on top if you prefer.