



*The Pioneer Woman*

by Ree | *The Pioneer Woman*  
Desserts, Pies

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# Blackberry Cobbler #1

Prep: 20 Minutes

Level: Easy

Cook: 1 Hour

Serves: 8

## Ingredients

- 1 stick Butter
- 1-1/4 cup Sugar
- 1 cup Self-Rising Flour →
- 1 cup Milk
- 2 cups Blackberries (frozen Or Fresh)  
*or more!*

{ or 1 c. all purpose flour  
+ 2 tsp. Baking Powder  
+ 1/2 tsp. Salt

## Preparation

Melt butter in a microwavable dish. Pour 1 cup of sugar and flour into a mixing bowl, whisking in milk. Mix well. Then, pour in melted butter and whisk it all well together. Butter a baking dish.

Now rinse and pat dry the blackberries. Pour the batter into the buttered baking dish. Sprinkle blackberries over the top of the batter; distributing evenly. Sprinkle 1/4 cup sugar over the top.

Bake in the oven at 350 degrees for 1 hour, or until golden and bubbly. If you desire, sprinkle an additional teaspoon of sugar over the cobbler 10 minutes before it's done.