



The Pioneer Woman

by **Ree | The Pioneer Woman**
Desserts, Pies

Webpage
<https://thepioneerwoman.com>

Blackberry Cobbler #1

Prep: 20 Minutes

Level: Easy

Cook: 1 Hours

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)

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.