

Foodnity Recipes

Kentucky Blackberry Cobbler

15 min Prep time	**35 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Filling

- [ ] 4 cups fresh blackberries
- [ ] 1/2 cup granulated sugar
- [ ] 2 tbsp all-purpose flour
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp vanilla extract

Topping

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup brown sugar
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] 4 tbsp milk

Instructions

1. Preheat your oven to 375°F (190°C) and lightly grease a 9-inch baking dish.
2. In a bowl, gently toss the blackberries with sugar, flour, lemon juice, and vanilla; set aside to macerate.
3. Combine flour, brown sugar, baking powder, and salt for the topping; cut in the cold butter until the mixture resembles coarse crumbs.
4. Stir in milk just until the dough comes together; it should be slightly sticky.
5. Spread the blackberry mixture evenly in the prepared dish, then dollop spoonfuls of the topping over the berries.
6. Bake for 30-35 minutes, or until the topping is golden brown and the berries are bubbling.
7. Allow the cobbler to rest for five minutes before serving; enjoy warm.

Nutrition per serving

340 kcal	4 g	52 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the topping browns too quickly, loosely cover with foil during the last 10 minutes.
- For extra shine, brush the top with a little melted butter right after baking.
- Serve with a scoop of vanilla ice cream for a classic contrast.