

**Yield:** 6

**Author:** Modified In The Kitchen Of MK McClintock

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## **OLD-FASHIONED BLACKBERRY COBBLER**

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PREP TIME: 10 MIN    COOK TIME: 55 MIN    INACTIVE TIME: 10 MIN

TOTAL TIME: 1 H & 15 M

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*This is a delicious dessert that is both sweet and tart, and while more of a summer recipe, if you freeze berries for use all year long, you can enjoy them even when it's snowing outside. Be sure you have read the recipe ahead of time to make sure you have all the ingredients and kitchen tools*

*you will need. A few modifications were made to a recipe the 'Old-Fashioned Blueberry Cobbler' recipe from The Seasoned Mom.*

## **INGREDIENTS**

### **For the Berry Filling**

- 5 cups fresh blackberries or blueberries (we used blackberries). If using frozen berries, do not thaw.
- 3 Tablespoons granulated sugar
- 2 Tablespoons cornstarch
- 1 1/2 teaspoon allspice powder
- 1/4 teaspoon nutmeg
- 1 teaspoon lemon zest
- 1/2 teaspoon lemon juice
- 1/4 teaspoon vanilla extract

### **For the Biscuit Topping**

- 1 cup all-purpose flour
- 2 1/2 Tablespoons granulated sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon sea salt
- 4 Tablespoons (1/2 stick) unsalted butter, diced and chilled
- 1/2 cup cold buttermilk
- Optional, for serving: vanilla ice cream or whipped cream

# INSTRUCTIONS

## For the Filling

1. Before you start, preheat the oven to 350° F and grease a deep-dish (9-inch) pie plate. I recommend using a good baking spray.
2. In a large bowl, gently stir together the blueberries, sugar, cornstarch, spices, lemon juice, and vanilla extract.
3. Transfer to the prepared pie dish.

## For the Biscuit Topping

1. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt.
2. Using a pastry cutter, cut the butter into the mixture until it resembles coarse meal (pea-sized crumbs).
3. Gently mix in the buttermilk, just until the dough comes together. Be careful not to over-mix the dough.
4. Plop the dough onto the berry filling. It won't entirely cover the filling, but it will spread as it bakes.
5. Bake for 50-55 minutes (we baked it for 1 hour), or until a toothpick inserted in the biscuit topping comes out clean. If the biscuit topping starts to get too brown before it's cooked through, just tent loosely with foil.
6. Set aside and cool on a wire rack for about 5-10 minutes before serving.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)
320.13	11.45	6.59	51.05
Fiber (grams)	Net carbs	Sugar (grams)	Protein (grams)
8.24	42.81	24.64	5.67
Sodium (milligrams)	Cholesterol (grams)		
370.33	31.60		

Nutritional info above are estimates, and exact numbers may vary slightly based on the type of ingredients you use. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use.