



Tips

- If you don't have an oven-safe skillet, simmer the ingredients in any pan. Transfer to a baking dish and continue with the recipe as written.
- Most grocery stores sell premade pie crusts in packs of two. You only need one for this recipe, so save the second for another cobbler!
- Cut your pie crust on wax or parchment paper. You should never use sharp tools, blades, or knives on a silicone baking mat.
- Wild blackberries taste great in this recipe, but rinse 'em in a strainer really well! They do grow in nature around dirt and stuff, after all.
- I like to use extra coarse sugar to top the pie crust. It gives it a nice sparkly look and a sweet crunch.
- Let the blackberry cobbler cool before digging in. I know it's tempting, but the filling needs to set up a little bit. It'll be piping hot and runny if you cut in too soon.

Storage

Portion extra cobbler into an airtight container or cover it up tight with plastic wrap.

The USDA says that it's safe to keep fruit pies and cobblers at room temperature for about two days. After that, it'll keep in the fridge for five days more. (I've never gotten to this point... but I trust the experts!)

You can also freeze blackberry cobbler leftovers for up to three months and it'll keep quite well. Thaw it in the fridge overnight for better results.

FAQs

Can I use frozen blackberries?

Absolutely! There's no need to thaw them first. Add the frozen berries straight to the skillet and cook the filling until it's thick, glossy, and bubbling before topping it with the pie crust.

Can I use homemade pie crust?

Of course! Homemade pie crust is delicious here, but refrigerated pie crust works beautifully, too.

How do I keep the crust from getting soggy?

Make sure the blackberry filling has thickened before adding the pie crust, and don't cover the cobbler while it bakes.

Can I make this ahead of time?

Yes! Bake the cobbler earlier in the day and let it cool completely. When you're ready to serve, warm it in a 325°F oven for about 15 to 20 minutes. It'll taste fresh from the oven, and your kitchen will smell amazing all over again.