

DESSERT

Blackberry Dumpling Cobbler

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
20 min	15 min	5 min	12	\$0.90	315 kcal

Blackberry Dumpling Cobbler requires around 20 minutes from start to finish. This dessert has 411 calories, 6g of protein, and 12g of fat per serving. This lacto ovo vegetarian recipe serves 12 and costs 90 cents per serving. Not a lot of people really liked this Southern dish.

Ingredients

- ☐ 2¼ cups all-purpose baking mix
- ☐ ¼ cup butter
- ☐ ¾ cup uncooked oats
- ☐ 32 oz packages frozen blackberries
- ☐ 2/3 cup fat-free milk
- ☐ 2 cups sugar, divided

EQUIPMENT Sauce pan, Oven, Baking pan, Hand mixer

Method

- 1

Bring blackberries, 1 1/3 cups sugar, and butter to a boil in a large saucepan over medium heat, stirring gently until butter is melted and sugar dissolves; remove blackberry mixture from heat.
- 2

Beat cream cheese and remaining 2/3 cup sugar at medium speed with an electric mixer until fluffy; add 2/3 cup milk, and beat until smooth. Stir in baking mix and uncooked oats.
- 3

Spread two-thirds of the cream cheese mixture (about 3 cups) onto bottom of a lightly greased 13- x 9-inch baking dish; spoon blackberry mixture evenly over cream cheese mixture. Dollop remaining cream cheese mixture evenly over blackberry mixture.
- 4

Bake at 350 for 35 minutes or until golden brown.
- 5

Note: For testing purposes only, we used Bisquick All-Purpose Baking

Nutrition per serving

315 KCAL	4 g PROTEIN	8 g FAT	59 g CARBS
Saturated Fat			3.4 g · 21% of daily needs
Fibre			5 g · 20% of daily needs
Sugar			40.3 g · 45% of daily needs
Sodium			324 mg · 14% of daily needs
Cholesterol			11 mg · 4% of daily needs
Vitamin C			15.9 mg · 19% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/blackberry-dumpling-cobbler-142753