

Skillet Blackberry Cobbler

Ingredients:

1 box of 2 refrigerated pie crusts (I prefer Pillsbury)
2 (14-16 oz) bags frozen blackberries
1 stick butter, melted
 $1\frac{1}{3}$ cups sugar (for berries)
 $\frac{1}{2}$ cup flour
 $\frac{3}{4}$ cup sugar (for crust)
 $\frac{1}{2}$ stick butter, cut into small cubes
 $\frac{1}{2}$ cup water

Instructions:

- 1.Heat oven to 350 degrees.
- 2.Unroll one pie crust and place in bottom and up sides of 12 " cast iron skillet.
- 3.Pierce bottom and sides of crust with a fork.
- 4.Bake 7 minutes; remove from oven.
- 5.Increase oven temp to 400 degrees.
- 6.In a large bowl, mix melted butter, $1\frac{1}{3}$ cups sugar, and flour.
- 7.Put berries in bowl with butter/sugar/flour mixture; toss until berries are covered and mixture is crumbly.
- 8.Gently pour berries into skillet; sprinkle water over berries.
- 9.Unroll second pie crust over top of berries, sealing at the edges of the skillet.
- 10.Scatter the small pieces of butter on top of the crust.
- 11.Sprinkle $\frac{3}{4}$ cups sugar on top of crust.
- 12.Cut tiny slits in top of pie crust.

13. Bake approximately 45 minutes or until bubbly at edges and beginning to brown on top.

14. (I highly recommend a pie shield to keep edges of crust from burning.)

source:tomatohero.com