



**You will need:** a large mixing bowl, a spoon, a pie plate or small baking dish, a timer, 6 pints of berries (any kind except strawberries, which get too watery), sugar, flour, a third of a stick of butter, one store-bought frozen pie crust (thawed)

Step  
1



**Heat the oven** to 375 degrees Fahrenheit (it will take at least 20 minutes to warm up).

Step  
2



**Rinse the berries** and put them in a large mixing bowl.

Step  
3



Sprinkle three heaping spoonfuls of **sugar** and one spoonful of **flour** over the berries, stir to coat with the mixture, and taste. **Add more sugar** if the berries aren't sweet enough.

Step  
4



**Pour the berries** into an ungreased pie plate or baking dish. **Break the butter** into a half dozen or so small pieces, and evenly distribute them over the top.

Step  
5



Set the crust on top, breaking it into pieces for a more **rustic, cobbler feel**. Sprinkle a large spoonful of sugar over the crust.

\*From the store to the kitchen to the table: We outline the steps that get you from something raw to something cooked using simple ingredients, free of measurements and complicated techniques. A method that you can have in your back pocket and whip out whenever you like. We call it recipe-free cooking.



Step  
6



Put the cobbler in the oven and **set the timer for 30 minutes**. After 30 minutes, check to see if the **fruit is bubbling** and the **crust has turned golden**. If not, put it back in for 10 more minutes.

Step  
7



Remove the cobbler from the oven and **let it cool** for at least 20 minutes.

Step  
8



**Spoon the cobbler** into bowls. It should be very **loose and saucy**. Serve with ice cream if you like.