

Mixed Berry Cobbler



PREPARATION TIME
20 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
vanilla sauce



Most milk will keep up to a week past the pull date if stored properly. Milk that has begun to sour is perfectly fine to use in baked goods even if it doesn't taste so good to drink.

SHOPPING LIST

- raspberries • blueberries
- strawberries

ON HAND

- sugar • flour • baking powder
- salt • milk • butter

INGREDIENTS

- 1 cup fresh or frozen raspberries
- 1 cup fresh or frozen blueberries
- 2 cups fresh or frozen sliced strawberries
- 1½ cups sugar, divided
 - 1 cup all-purpose flour
 - 1 teaspoon baking powder
- ½ teaspoon salt
 - 1 cup milk
- ½ cup butter or margarine

SERVES 6

COOKIN' *Express*

- If you decide to top the cobbler with ice cream, lightly coat your ice-cream scoop or spoon with cooking spray. The ice cream will slide off easily.
- Melting the butter right in the baking dish saves cleaning another bowl. In addition, the dish will be preheated, which helps make a crispy cobbler.

Make Ahead

Combine berries in a bowl and sweeten as recipe directs in step 1. Refrigerate, covered, for a few hours. Drain before spooning over batter.

1 Preheat oven to 375°F. Combine raspberries, blueberries and strawberries in medium bowl. Add ½ cup sugar; mix gently. Set aside.

VARIATION

Add about ½ cup coarsely chopped mixed nuts to the berries in step 1 for a wonderful, crunchy texture.



2 Combine flour, remaining sugar, baking powder and salt in a medium bowl; mix well. Add milk; beat until smooth, about 2 minutes.

3 Place butter in a medium baking dish. Place dish in oven to melt butter; remove from oven. Spoon batter evenly over melted butter.



4 Spoon berries over batter; do not stir. Bake for 20 minutes or until golden brown. Serve cobbler warm or at room temperature.