



Taste What's Cooking

Mrs. Morris' Mixed Berry Cobbler

Ingredients

- 6 tablespoons unsalted butter
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{3}{4}$ cup sugar, plus 1 tablespoon
- 1 tea spoon baking powder
- $\frac{1}{4}$ tablespoon salt
- $\frac{3}{4}$ cup Real Goodness™ 2% lactose free milk
- 2 cups strawberries (hulled & halved), blackberries (whole), and blueberries (whole), or any combination
- 1 tablespoon flour
- $\frac{1}{4}$ to $\frac{1}{2}$ cup sugar

Directions

Preheat the oven to 350 degrees. Sprinkle 1 tablespoon flour over berries and toss gently with $\frac{1}{4}$ to $\frac{1}{2}$ cup sugar depending upon the fruit's sweetness. Place butter in 8-inch square or 9-inch round baking dish. Set in oven to melt. Whisk together flour, $\frac{3}{4}$ cup sugar, baking powder, and salt in small bowl. Add the Real Goodness™; whisk until just incorporated into dry ingredients. When butter has melted, remove pan from oven. Pour batter into pan, without stirring it into butter, then arrange berries over batter.

Sprinkle with remaining tablespoon sugar. Bake until batter browns, about 40 to 50 minutes.