



# Mixed Berry Cobbler

Makes 12 Servings



## Gather

- Baking Dish 13 x 9
- Colander
- Airtight Container
- Measuring Cups
- Measuring Spoons
- Liquid Measuring Cup
- Medium Mixing Bowl
- Whisk
- Ladle or Large Spoon
- 4 Cups of Berries
- $\frac{3}{4}$  Cup of Sugar #1
- 1 Stick of Salted Butter
- 1 Cup of Self-Rising Flour
- $\frac{3}{4}$  Cup of Sugar #2
- 1 Cup of Milk



## Get Ready

- Place the colander in the sink and add the berries. Rinse well.
- Add the berries and the first  $\frac{3}{4}$  cup of sugar to the airtight container.
- Give the container a gentle shake to coat the fruit.
- Let the sugar soak into the fruit overnight or for **1-2 hours**.
- Set the oven to 350F.**
- Put the butter in the baking dish and put it in the oven to melt.
- Measure out the flour, sugar, and milk.



## Combine

- Add the flour and second  $\frac{3}{4}$  cup of sugar to the mixing bowl.
- Whisk **counting to 30**.
- Add the milk and whisk, **counting to 30**.
- Remove the hot baking dish from the oven and pour the mixture over the butter.
- Use a ladle or large spoon to spoon the fruit evenly over the top of the batter.
- Use the potholders and place the hot baking dish back into the oven.



## Heat

- Bake for **35-45 minutes**. **Set a timer** (or 2 timers).
- Check after 35 minutes. The top should look golden brown. If the top still looks white or pale yellow, set a timer for **5 more minutes**, up to 45 minutes total baking time.



## Finish & Serve

- Serve on a plate or bowl.
- A la mode with vanilla ice cream is the best!
- This dish is yummy hot, cold, and re-heated.