

Summer Berry Cobbler

Serves 9



Ingredients

Berry Mixture

- 3 cups of peaches
- 3 cups of blueberries
- pinch of salt
- 2 tbsp of cornstarch
- Juice of 1 lemon

Cream Biscuit Dough

- 1 ¼ cup of flour
- 1 tbsp of sugar
- 1 tsp of salt
- 2 tsp of baking powder
- 6 tbsp of unsalted butter
- ¾ cup of cream

Directions

- ☞ Preheat oven to 400°F
- ☞ Combine all the ingredients in the berry mixture and mix gently
- ☞ Place berry mixture in 9 greased single mini baking ramekins
- ☞ Place on baking sheet lined with parchment paper (to ease cleaning and catch any drips).
- ☞ Mix the flour, sugar, salt and baking powder together.
- ☞ Add the butter to the flour mixture and use a pastry cutter to create rough pea-sized dough.
- ☞ Stir in cream keeping it nice and wet with lumps
- ☞ Form cobbles by making palm sized rectangles to make 9 servings.
- ☞ Place on top of ramekins filled with berries and brush the tops with cream
- ☞ Generously sprinkle with sugar.
- ☞ Bake for 40 minutes, when juices are bubbly.
- ☞ Cool and eat with ice cream or whipped cream.

Nutrients (approximately)

274 Calories per serving,
Fat 10g, Saturated Fat 6.3g, Cholesterol 27.8mg, Sodium 65.5mg,
Carbohydrates 44.5g, Fiber 3.5g, Sugars 25.8, Protein 3.2g

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