

Serves: 8 • Serving size: 1 wedge

30
minutes
PREP: 10 minutes
COOK: 20 minutes

Berry Cobbler

1½ cups all-purpose flour
2 tsp. baking powder
1 tsp. salt
3 tbsp. sugar
3 tbsp. unsalted butter
½ cups whole milk
4 cups mixed berries
¾ cups granulated sugar
⅓ cup water
1 tsp. lemon juice

1. In base of Power Chef® System fitted with blade attachment place flour, baking powder, salt, sugar and butter. Cover and pull cord until mixture is crumbly. Remove blade, add milk and, using spatula, mix just until combined. Set aside.
2. Place berries, sugar, water and lemon juice in Chef Series II 3.2-Qt/3 L. Sauteuse over medium heat. Stir well to combine.
3. Top berries with dough and cover. Turn to medium low heat and let cook 20 minutes or until cobbler mixture is set and berry mixture is thick. Let cool slightly and serve.

Nutritional Information (per serving):
Calories: 244 Total Fat: 2.7g Saturated Fat: 3.1g Cholesterol: 13mg Carbohydrate:
46.4g Sugar: 24.6g Fiber: 3.2g Protein: 3.5g Sodium: 330mg Calcium: 7% Iron: 9%

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