



## Berry Cobbler

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Recipe Source: [www.bettycrocker.com](http://www.bettycrocker.com)

### Ingredients:

- 1/4 cup sugar
- 1 TBSP cornstarch
- 4 cups frozen berries of your choice
- 2 TBSP water
- 1 teaspoon fresh lemon juice
- 1 cup homemade baking mix
- 1/4 cup milk
- 1 TBSP sugar
- 1 TBSP butter, melted

### Steps:

- Heat oven to 425°.
- In a 2-quart saucepan, mix 1/4 cup sugar and cornstarch. Stir in berries, water, and lemon juice. Heat to boiling over medium heat, stirring constantly. Continue boiling one minute, stirring constantly. Pour berry mixture into an 8- or 9-inch (2 quart) glass baking dish.
- In a medium bowl, stir baking mix, milk, 1 TBSP sugar and melted butter just until blended and a dough forms. Drop dough by 6 spoonfuls onto hot berry mixture.
- Bake about 15 minutes or until berry mixture is bubbly and topping is light brown.
- Place baking dish on a wire cooling rack. Cool slightly. Serve.

**Nutritional Facts (per serving):** Calories: 119, Carbohydrates: 24 grams, Protein: 2 grams, Total Fat: 2 grams, Saturated Fat: 1 gram, Cholesterol: 4 mg, Sodium: 128 mg, Fiber: 3 grams, Total Sugars: 13 grams.