



## Mulberry Cobbler

🕒 1 hour 🍴 8 servings

### Ingredients

5 cup Mulberries (substitute blackberries or blueberries for a variation on this cobbler)

1 cup Unbleached all purpose flour (sub gluten-free all-purpose flour blend for Celiac-friendly)

2/3 cup Sugar

2 tsp Baking powder

1/2 tsp Salt

1 cup Milk (skim, whole, soy, oat, or other milk type as desired)

1 tsp Vanilla

### Nutrition (estimate per serving)

Calories	179 kcal	Fat	2 g
Carbohydrates	37 g	Protein	4 g
Fiber	2 g	Sugar	25 g
Cholesterol	4 mg	Sodium	288 mg
Vitamin A	72 IU	Vitamin C	32 mg
Calcium	142 mg	Iron	2 mg

### Directions

1. Preheat oven to 375 degrees Fahrenheit. Prepare a 2.5-quart baking dish by spraying with cooking spray.

2. Spread mulberries evenly along the bottom of the prepared baking dish.

3. In a mixing bowl, add flour, sugar, baking powder, and salt. Stir to combine, then add milk and vanilla. Mix well, just until a smooth batter forms.

4. Pour batter evenly over mulberries in baking dish. Cover dish with aluminum foil and bake 30 minutes. Remove foil and bake another 20-30 minutes until golden brown and cakey top springs bake when touched.

### Notes

#### Total Time: 60-70 min

Prep time: 15 min | Cook time: 50-60 min

#### Serving Size

3/4 cup

#### Pro Tip

Wash freshly picked mulberries very well before using. Allow to soak in cold water, then remove berries from water to avoid including sticks and bugs. If fresh mulberries are unavailable, try this recipe using blueberries or blackberries.

#### Cooking Equipment

2.5-quart baking dish | Mixing bowl

#### Leftovers

Store in airtight container at room temperature 2-3 days or refrigerate up to a week.

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