

EASY "FRUIT ON TOP" MIXED BERRY COBBLER

INGREDIENTS

1 (14-ounce) can sweetened condensed milk
1 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup whole milk
8 tablespoons (1 stick) unsalted butter, melted
1 teaspoon vanilla
2 cups fresh or frozen berries (I used blueberries, raspberries and blackberries)
1/4 cup raw sugar

Directions

Heat oven to 350F. Grease 13 x 9-inch* baking dish.

Whisk condensed milk, flour, baking powder, salt, milk, melted butter and vanilla together in bowl. Pour batter into prepared baking dish. Sprinkle berries and sugar evenly over surface.

Bake until deep golden brown and toothpick inserted in center comes out clean, about 35 minutes (40 if using frozen berries). Transfer cobbler to wire rack; let cool for 10 minutes. Serve warm, with ice cream is great!

* Notes: You can also use strawberries or currants. For fruit, you could use cherries (halved) or peaches (cut to 1/2 inch pieces). This recipe is designed for a 13x9 inch pan. I wanted to use one of my casserole pans instead of a larger baking pan, so I split the recipe to two pans: a 9x6 casserole dish and a 5 inch round deep ramakin. I cut the baking time to 30 minutes and it worked out great.