

## Fresh Berry Cobbler



### INGREDIENTS

#### FILLING:

Fresh Berries ( blueberries, blackberries, raspberries)	4 Cups
Fresh Strawberries	1 Cup
Sugar	1/3 Cup
Orange Juice	1/4 Cup
Fresh Lime Juice	1 Tbls
Cornstarch	1 Tbls

#### TOPPING:

All-purpose Flour	1 Cup
Sugar	4 Tbls
Baking Powder	1 1/2 tsp
Salt	1/2 tsp
Whole Butter	3 Tbls
Buttermilk	1/2 Cup

### AMOUNT

### METHOD - Preheat oven to 325°F.

1. Clean berries and hull and slice the strawberries. In a bowl, toss all berries, 1/3 Cup of sugar, orange and lime juices, and cornstarch until combined well.
2. Place berry mixture into the greased pie tin and set aside.
3. In a separate bowl mix the flour, 2 Tbls of sugar, baking powder and salt together.
4. Chop butter into small squares and toss into the flour mixture. Use your hands to work in the butter until a crumbly texture develops.
5. Add buttermilk to crumbly mixture and stir. Drop dough by the tablespoon over the fresh berries and sprinkle with remaining 2 Tbls of sugar.
6. Bake for 30 minutes until topping is browned and berries are bubbly.

**After Work** with Chef Nicole™