

Foodnity Recipes

# Easy Berry Cobbler – Simple Frozen Berry Dessert

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| **15 min**<br>Prep time | **30 min**<br>Cook time | **45 min**<br>Total time |
| **6**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Filling

- [ ] 4 cups frozen mixed berries
- [ ] 2 tbsp granulated sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp cornstarch

### Topping

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup brown sugar
- [ ] 1/2 cup cold butter, cubed
- [ ] 1 tsp vanilla extract
- [ ] A pinch of salt

## Instructions

1. Preheat the oven to 375°F (190°C). Lightly grease a 9-inch baking dish.
2. In a bowl, combine frozen berries, granulated sugar, lemon juice, and cornstarch; toss gently and set aside to release juices.
3. In another bowl, whisk flour, brown sugar, and salt. Add the cold butter cubes and, using a pastry cutter, blend until the mixture resembles coarse crumbs. Stir in vanilla.
4. Spread the berry mixture evenly in the prepared dish. Sprinkle the crumb topping over the fruit, leaving a few gaps for steam to escape.
5. Bake for 30-35 minutes, or until the topping is golden brown and the filling bubbles around the edges.
6. Allow the cobbler to rest for 5 minutes before serving warm.

### Nutrition per serving

| 280 kcal | 3 g | 45 g | 9 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

> **Tips & notes**
>
> - If using fresh berries, add a splash of water to the filling to prevent drying.
> - For a richer flavor, brush the topping with a little milk before baking.
> - Serve with a scoop of vanilla ice cream for contrast.