

Foodnity Recipes

Skillet Berry Cobbler – Easy Summer Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Berries

- [ ] 4 cups mixed fresh berries (blueberries, strawberries, raspberries, blackberries)
- [ ] 2 tbsp granulated sugar
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract

Cobbler Topping

- [ ] 1 cup all-purpose flour
- [ ] 1/3 cup brown sugar
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 6 tbsp unsalted butter, cold and cubed
- [ ] 3-4 tbsp milk

Instructions

1. In a large skillet, gently toss the berries with sugar, lemon juice, and vanilla; let them sit for 5 minutes to release juices.
2. Place the skillet over medium heat and cook the berries for about 3-4 minutes, just until they start to soften.
3. While the berries are cooking, combine flour, brown sugar, baking powder, and salt in a bowl; cut in the cold butter until the mixture resembles coarse crumbs.
4. Drop spoonfuls of the topping mixture over the berries, then drizzle the milk over the entire surface.
5. Cover the skillet with a lid and cook on low-medium heat for 12-15 minutes, until the topping is golden and the berries are bubbly.
6. Remove from heat, let it rest one minute, then serve warm with a scoop of vanilla ice cream if desired.

Nutrition per serving

340 kcal	4 g	54 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using frozen berries, add an extra tablespoon of sugar to balance the extra moisture.
- Do not stir the topping once it’s on the fruit; allow it to steam and set.
- A pinch of cinnamon in the topping adds a subtle warmth without overpowering the berries.