

Berry Cobbler

From the kitchen of Nancy Vondrak

Makes 8 servings

Ingredients:

4 tablespoons unsalted butter
2 (12-ounce) packages frozen raspberries or frozen mixed berries
1 cup sugar, divided
1 ½ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 cup milk
1 ½ teaspoons vanilla extract
Vanilla ice cream (optional)
Garnish: fresh mint sprigs

Instructions:

1. Place 4 tablespoons butter in a 10-inch cast-iron skillet, and put skillet in a 350 oven 10 minutes or until butter is melted.
2. Meanwhile, toss berries with ¾ cup sugar in a large bowl.
3. Sift together 1 ½ cups flour, baking powder, and salt in a medium bowl. Stir in milk, vanilla, and remaining ¼ cup sugar.
4. Add hot melted butter to flour mixture, and stir until blended. Pour batter evenly into skillet. Pour berry mixture into center of batter.
5. Bake at 350 for 50 minutes or until top is golden brown and a wooden pick inserted in crust comes out clean. Let stand 10 minutes. Serve with vanilla ice cream. Garnish, if desired.