

## Mixed Berry Cobbler

The following recipe is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](https://www.instagram.com/cookingwithcarrl).

Prep Time: 5 Minutes

Cook Time: 30 Minutes

Serves 8

### Ingredients

#### For the Cobbler

- 1 cup flour
- 1 1/2 cup sugar
- 2 tsp. baking powder
- 3/4 tsp. salt
- 2 tsp. cinnamon
- 3/4 cup milk
- 3 Tbsp. butter
- 2 1/2 cups fresh blueberries
- 1/2 cup fresh blackberries
- Juice from 1/2 a lemon
- 1 1/2 Tbsp. lemon zest

#### For the Lemon Glaze (Optional)

- 1/2 cup powdered sugar
- 1 1/4 Tbsp. milk
- 1/2 Tbsp. lemon juice
- 1/2 tsp. lemon zest

### Instructions

1. Preheat your oven to 375°F.
2. In a mixing bowl, add berries, 1/2 cup sugar, lemon juice and zest. Mix to combine.
3. Cube the butter and place in the bottom of a baking dish or cast iron skillet. Pour the berry mixture over the butter.
4. In a separate bowl, whisk together flour, 1 cup sugar, baking powder, salt and cinnamon. Add milk and pour over the berries.
5. Bake for 30 minutes or until golden brown. Serve with ice cream or a simple lemon glaze.
6. For the lemon glaze, add all ingredients to a bowl and whisk until desired consistency is reached. Drizzle over each scoop and enjoy!

