

Berry Cobbler

Serves: 8-10 people | **Cook Time:** 45 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch Dutch oven with lid
- Large mixing bowl
- Small mixing bowl
- Large spoon

Ingredients:

Ingredient	Amount	Notes
Mixed berries	6 cups	Fresh or frozen
Granulated sugar	1 cup	Divided use
Cornstarch	3 tbsp	For thickening
Lemon juice	2 tbsp	Fresh squeezed
All-purpose flour	2 cups	Sifted
Baking powder	1 tbsp	Double-acting
Salt	1/2 tsp	Fine salt
Butter	6 tbsp, cold	Cut into pieces
Milk	3/4 cup	Whole milk
Vanilla extract	1 tsp	Pure vanilla

Complete Cooking Steps:

Step 1: Set up and Prepare the Fruit

Set up 22 coals, with 15 on top and 7 on bottom, to achieve a temperature of 375°F.

In a large bowl, gently toss berries with 1/2 cup sugar, cornstarch, and lemon juice. Let stand while preparing biscuit topping to allow juices to develop.

Step 2: Make Biscuit Topping

In a small bowl, whisk together the flour, remaining 1/2 cup of sugar, baking powder, and salt.

Cut in cold butter pieces using fingers or a pastry cutter until mixture resembles coarse crumbs.

Step 3: Assemble the Cobbler

Pour seasoned berries into the Dutch oven, spreading evenly.

Drop biscuit dough by large spoonfuls over berries, leaving some gaps for steam to escape.

Step 4: Bake the Cobbler

Cover and bake 25 minutes, then rotate the pot a quarter turn.

Remove the lid and bake for 12-15 more minutes, until the biscuit topping is golden brown and the berries are bubbling.

Step 5: Cool and Serve

Remove from heat and let cool 5-10 minutes before serving.

Cobbler is best served warm, when the biscuits are fluffy and the fruit is still bubbling. Juices will thicken slightly as they cool.

Serving Suggestions:

- Perfect summer camping dessert
- Use whatever berries are in season
- Serve with vanilla ice cream if available
- Great for using foraged wild berries