



HUDSON FARMS FRUIT STAND

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Favorite Berry Cobbler Recipe

¼ cup, plus 2 Tbls. butter (must be butter!)

1-1/4 cups sugar, divided

¾ cup all-purpose flour

2 tsp. baking powder

1 tsp. vanilla

Dash of salt

¾ cup milk

3-4 cups fresh or fresh-frozen berries (Can use boysenberries, blackberries or blueberries -- and you can use more if you'd like!)

Pre-heat oven to 350-degrees.

Melt butter in a two-quart baking dish in the oven. While it is melting, combine ¾ cup sugar, flour, baking powder and salt; add milk and vanilla, and stir until mixed. Pour batter over melted butter in baking dish, but do not stir. In another bowl, combine 1/3 cup of flour and ½ cup of sugar. Mix and toss in berries. Stir gently to coat well. Let sit for a few minutes before spooning over batter. Do not stir. Bake at 350 degrees for one hour (60-minutes). Makes six-to-eight servings. This recipe can easily be doubled or tripled for use in larger baking pans.

NOTE: Tastes best with fresh Californian-grown berries. You can easily use fresh-frozen berries, too. Buy them when in season and place unwashed berries in a food storage bag and place flat in the freezer for use later. I leave the berries in the clamshell they come in and two usually fit nicely in a large freezer bag. They can stack in the freezer easier that way. Enjoy!