



Easy Berry Cobbler

Ingredients

- 6 tablespoons unsalted butter, melted
- 1 cup flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup sugar
- 1 cup milk
- 1 teaspoon vanilla
- 1 lb. frozen fruit (we used a berry blend)

Instructions

- Preheat oven to 350F degrees. Pour melted butter in bottom of an 8x8 or 9x9 pan.
- In a large bowl, sift together flour, baking powder, and salt. Add sugar, milk, and vanilla to the flour mixture and mix well.
- Pour the batter over the melted butter in the pan. Add the frozen fruit on top of the batter and DO NOT STIR.
- Bake for 45-50 minutes or until the cobbler is thoroughly cooked in middle and it's golden brown.