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