



Mixed Berry Cobbler

Warm, fresh and yummy!

Servings: 9

4 cups assorted berries, such as blackberries, blueberries and raspberries
3/4 cup plus 3 Tbsp. sugar, divided
3 Tbsp. MINUTE Tapioca
1/4 tsp. ground cinnamon
3/4 cup water
1 Tbsp. lemon juice
1-1/2 cups all-purpose baking mix
1/3 cup milk



PREHEAT oven to 375°F. Spoon berries into lightly greased 9-inch square baking dish; set aside. Mix 3/4 cup of the sugar, the tapioca and cinnamon in large saucepan; stir in water and lemon juice. Bring to boil over medium-high heat. Pour over berries in baking dish; set aside.

STIR baking mix, remaining 3 Tbsp. sugar and the milk in medium bowl until mixture forms soft dough. Drop by heaping tablespoonfuls onto fruit mixture.

BAKE 28 to 30 min. or until biscuit topping is golden brown. Cool slightly



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