

# MAKE IT!

## Summer Berry Spoon Cake



### INGREDIENTS

- 2 1/2 cups mixed berries, like raspberries, blueberries, blackberries, and strawberries
- 1 jar American Spoon Summer Berry Compote
- 1 tablespoon sugar
- 1/2 teaspoon cornstarch
- 1 1/3 cup whole milk or butter milk
- 1 1/3 cups butter, melted (2 2/3 sticks)
- 2/3 cup packed brown sugar
- 1 bag American Spoon Biscuit Mix

### INSTRUCTIONS

1. Heat your oven to 350 degrees. Grease a 9x9-inch baking pan and set aside.
2. Add the mixed berries to a small bowl. If using strawberries, remove the hull and slice into 1/4-inch pieces. Combine the sugar and corn starch and sprinkle over the fruit, then add the compote, stir all together and set aside.
3. Place the brown sugar in a medium bowl. Add the milk and mix till the brown sugar is dissolved. Whisking, slowly add the melted butter into the milk till incorporated. Finally, add the biscuit mix and whisk till a smooth batter forms. Set aside and let rest for about 5 minutes.
4. Transfer the batter to the prepared baking pan, smoothing it to form an even layer. Spoon dollops of the fruit mixture over top of the batter. Place in the oven and bake for 40-50 minutes, rotating halfway through, or until a toothpick comes out clean from the center of the cake. Let cool slightly before serving with ice cream.

