

BERRY COBBLER

THE INGREDIENTS

- 4 cups mixed berries
- 1 cup sugar
- ¼ cup flour
- 1 tbsp cornstarch
- ½ tsp salt

CRUMBLE

- 1 cup flour
- ¾ cup rolled oats
- ½ cup sugar
- ½ tsp cinnamon
- ¾ cup butter, cold and cubed
- Vanilla ice cream (for topping)

THE STEPS

1. Preheat oven to 375°F.
2. In your Stargazer Cast Iron skillet, toss berries with sugar, flour, cornstarch and salt.
3. In a stand mixer with the paddle attachment, add flour, oats, sugar, cinnamon and cubed butter. Mix until crumbly but will stick together when pressed together with your fingers.
4. Sprinkle crumble on top of berries and bake for 40 minutes or until top is golden brown.
5. Serve warm, topped with vanilla ice cream.

