

Deep Dish Berry Cherry Cobbler



Makes:

12 servings

Utensil:

11" Large Skillet with Cover
small mixing bowl
large mixing bowl

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Recipe:

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Filling

Crumb Topping

6
tablespoons unsalted butter, (85 g) pinch of $\frac{1}{2}$
melted/cooled salt
cup packed brown sugar (90 g) **Directions:**

1. To make the crumb topping, whisk together butter, salt and sugar. Add flour and mix with a fork until crumbly. Refrigerate while making the filling.
2. In a small bowl, combine sugar, salt and tapioca thoroughly. Combine cherries and berries in large bowl; gently add sugar mixture and toss. Set aside and let stand 15 minutes.
3. Pour filling mixture directly in skillet.
4. Add crumb topping mixture over fruit filling. Cover and cook on top of the stove for 25 minutes. (For gas stoves, cook over low heat; for electric stoves, cook over medium-low heat. Adjust cooking time and temperature as needed.)
5. Let stand 5 minutes before serving.

Tips:

- For a crispy topping, after cooking cobbler on top of the stove, preheat broiler and place cobbler uncovered under the broiler for approximately 5 minutes.
- Top with vanilla ice cream or whipped cream topping.

Nutritional Information per

▼ Serving

Calories: 245
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 15mg
Sodium: 53mg
Total 48g
Carbs:
Dietary Fiber: 3g
Sugar: 33g

Protein: 2g
