



Marionberry Cobbler

This cobbler seems to get better and better, so you could make this even as much as a day before you plan to serve it. Made with Pamela's [Baking & Pancake Mix](#).

Ingredients

Berries

- 2 lb. frozen Marion berries, thawed and all juice reserved
- 2 TBSP butter
- ¾ cup water
- 1½ cup sugar
- 3 TBSP cornstarch

Cobbler

- 2 cups [Pamela's Pancake & Baking Mix](#)
- ¼ tsp salt
- ¾ cup sugar
- 3 TBSP soft butter
- 1⅓ cup milk

Directions

Pre-heat to 350°.

Using 1 TBSP of the butter, grease a 9 x 13" baking dish.

BERRIES:

Heat the water, and additional 1 TBSP of butter, to a boil. Add Marion berries and all the juice. Let it come to a boil again. Mix cornstarch and sugar, sift together, add to simmering berries, and stir well. Simmer on low heat while making cake batter.

COBBLER:

Mix salt and Pamela's Baking & Pancake Mix. Cream together softened butter and sugar. Add half the milk, mixing well, then half baking mix, mixing well. Repeat. Pour cake batter into well greased baking pan. Spread evenly in the pan. Spoon hot berry mixture over the top of the cake batter, trying to distribute evenly.

Bake for 50 minutes, or until dark golden brown. Cool on a rack. Serve with a dollop of whip cream or vanilla ice cream.

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