



Culinary Kids Mandeville
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Berry Cobbler with Fruit Compote

(Serves 4-6)

Get Ready... Read the whole recipe before you start!

Get Set... Set out your ingredients and equipment!

Ingredients:

2 cups of blackberries
2 cups of raspberries
2 cups of sugar, divided
½ cup water
4 tablespoons butter
1 ½ cups self-rising flour
1 ½ cups milk.
2 teaspoons vanilla extract
1 Lemon
1 tablespoon cinnamon

Equipment:

Measuring cups and spoons
4-6 4-inch/8oz ramekins
(optional muffin tin or square cake pan)
Medium saucepan
Spoon
Zester
Baking sheet
whisk

And....GO!

1. Preheat oven to 350 degrees
2. In saucepan over med-high heat, combine berries, 1 cup sugar, lemon zest, vanilla extract,& water
3. Simmer for 10 minutes then remove from heat.
4. Place 1 tbsp butter into each ramekin then place on a rimmed baking sheet in the oven to melt the butter. (2 minutes)
5. In a mixing bowl, add the remaining 1c sugar. Whisk in flour, add milk slowly to prevent clumping
6. Note: Distribute everything evenly, **leaving space at the top so the cobbler does not overflow:**
7. Remove the ramekins from the oven and pour flour mixture over melted butter(do not stir).
8. Spoon fruit compote on top and gently pour in some liquid and return ramekins to oven.
9. Bake 30 minutes.