



# 3 INGREDIENT BERRY COBBLER

## 3 - Ingredient Berry Cobbler

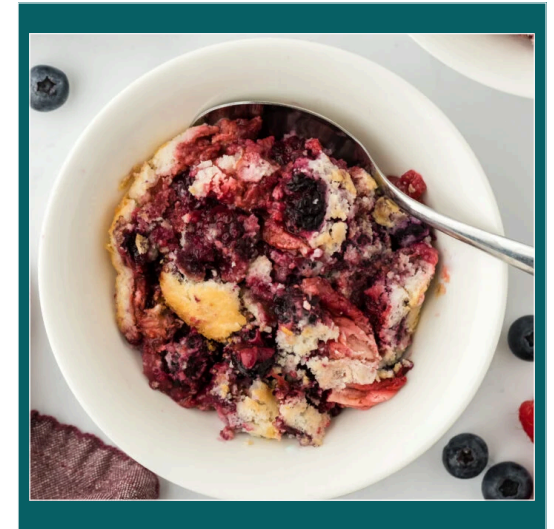
This cobbler is berry versatile, butterly delicious, and so easy it's almost un-cobbler-hensible! 🍓 What sets it apart is not only its simplicity, but also the fact that it contains a fraction of the sugar compared to traditional cobblers, making it a healthier indulgence.

### Ingredients

4 cups fresh **mixed berries** (or frozen)\*, if using strawberries, make sure they're sliced as small pieces work best  
½ (14-ounce) package boxed **vanilla cake mix**, 1 ¼ to 1 ½ cups  
1 cup **berry-flavored sparkling water**

### Directions

1. Mist a 9- x 13-inch casserole pan with nonstick oil spray.
2. Add fresh or frozen berries to the bottom of the pan and shake to distribute them evenly. Sprinkle about ½ the dry cake mix over the top (it will be ~1 ¼ to 1 ½ cups).
3. Pour the one cup of berry-flavored sparkling water evenly over the top (NOTE: it's just one cup not the entire can) and mix everything together. You'll create a thick batter.
4. Place in oven set at 350°F and bake for 50 to 55 minutes until the berries are bubbling, and the cake is set and slightly browned on top.
5. Allow to cool for at least 10 minutes to slightly firm. The cobbler will have a drippy, jammy consistency and be bursting with fruit.
6. Scoop out portions using a serving spoon and transfer to ramekins or small bowls.



*Photo Credit: Joy Bauer*

*Recipe adapted from Joy Bauer*