



Comfort Food Friday

Berry Cobbler in a Skillet

Ingredients

Filling

- 4 cups fresh berries (your choice)
- 1 cup granulated sugar
- ½ cup all-purpose flour
- 1 tablespoon cornstarch (a little extra for thicker filling)
- ½ teaspoon salt

Topping

- 1 cup all-purpose flour
- ¾ cup rolled oats
- ½ cup sugar
- ½ teaspoon kosher salt
- ½ teaspoon cinnamon
- 1 ½ sticks (¾ cups) cold unsalted butter, cut into small cubes

Steps

1. Preheat oven to 375 degrees
2. In a 10-inch cast iron skillet, mix all filling ingredients (berries, sugar, flour, cornstarch and salt) and smooth into an even layer
3. In a standing mixer with the paddle attachment, mix the flour, oats, sugar, salt and cinnamon together. Add the butter and mix until texture is coarse and mixture will hold together in clumps when you squeeze with your hand
4. Spread topping evenly on top of berry mixture with your hands and press it down lightly
5. Bake for 35-40 minutes, until the edges are bubbling and the top is golden brown
6. Cool slightly and serve with vanilla ice cream