



Bumbleberry Cobbler

Ingredients

1 package (600 g) MOOV 4 Berry Mix (frozen)
1-1/2 cups (375 mL) diced fresh or frozen rhubarb (cut into 1/2-inch/1 cm pieces)
3/4 cup (175 mL) granulated sugar
3 tbsp (45 mL) cornstarch
1-1/3 cups (325 mL) all-purpose flour
3/4 cup (175 mL) rolled oats (not instant)
1/2 cup (125 mL) granulated sugar
2 tsp (10 mL) baking powder
1/2 tsp (2 mL) salt
1/3 cup (75 mL) margarine or butter
1/2 cup (125 mL) 2% milk
1/2 tsp (2 mL) vanilla
1 tbsp (15 mL) granulated sugar

Steps

In a large bowl, mix together frozen berries and rhubarb. In a small bowl, mix together 3/4 cup (175 mL) sugar and cornstarch; stir into fruit until well coated. Transfer to a 9-inch (23 cm) square baking dish. Bake in a 400°F (200°C) oven for 15 minutes. Stir every 5 minutes from edges toward the centre.

Meanwhile, prepare topping: In a medium bowl, mix together flour, 1/2 cup (125 mL) sugar, baking powder and salt. Using a pastry blender, cut margarine into flour mixture until resembles coarse crumbs. Mix together milk and vanilla; stir into flour mixture just until soft dough forms.

Baking time :

40 minutes

Portions : 8 servings

Product : Moov Whole 4 Berry Medley

Product code : 01104

Type : Fruit blends

Format : 12 x 600 g

Preservation :

Keep frozen at 0°F or -18°C or below. Take out desired amount and return any product not used immediately to freezer. Do not refreeze if thawed.

Preparation :

Thaw product at room temperature or use frozen. Use any way you would use fresh fruit or incorporated into your favourite recipe.

Drop batter by large spoonfuls onto hot fruit as soon as it comes out of oven. Sprinkle 1 tbsp (15 mL) sugar over top. Return to oven and bake for 20 to 25 minutes or until cobbler is golden brown. Let rest for 5 minutes before serving.

TIPS: Reduce oven temperature by 25°F/10°C if using a glass pan.

TIPS: Use an oven thermometer to ensure correct oven temperature.

TIPS: Stirring the sugar and cornstarch together first helps to distribute the starch more evenly.

VARIATIONS: If desired, replace 3/4 cup (175 mL) of the rhubarb with chopped, peeled apples.