

## A recipe from: Crock-tober Fest—A Slow Cooker Feast

### Berry Cobbler

**Serves:** 8

#### **Ingredients:**

1 C. Flour  
3 TBSP. Sugar  
1 tsp. Baking Powder  
½ tsp. Cinnamon  
1 Egg  
¼ C. Milk  
2 TBSP. Canola Oil  
4 C. Mixed Berries (fresh or frozen)  
½ TBSP. Lemon Juice  
1/8 tsp. Salt  
1 C. Sugar  
¼ C. Flour



#### **Directions:**

- Combine flour, sugar, baking powder, and cinnamon; mix.
- Then add milk, egg, and canola oil; mix.
- Spread on the bottom of slow cooker.
- In a separate bowl, combine sugar, flour, and salt. Add in mixed berries and lemon juice; stir to evenly coat berries.
- Pour berries mixture in the slow cooker, creating an even layer over the batter.
- Cook on low for 2-2 ½ hours or until batter is cooked through

#### **Healthy eating adjustments:**

- Use low fat or fat free milk
- For an easier and more cost effective dessert, buy frozen bags of mixed berries. Thaw to adjust for recipe.
- You can also use this recipe for other fruit cobblers. Try peaches or apples. Fruit desserts are a healthier alternative if you are craving a sweet treat.



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