

## Lishy's Kitchen Recipe Files



### **Breakfast Cobbler**

What you'll need:

*For the topping*

1  $\frac{3}{4}$  Cups Whole Wheat Pastry Flour

2 Tbs Sugar

2 tsp Baking Powder

$\frac{1}{3}$  cup Unsweetened Applesauce

$\frac{1}{2}$  cup non-dairy milk

$\frac{1}{3}$  Cup Unsweetened Apple Sauce

1 Tbs nondairy milk

*For the filling*

4-5 cups frozen or fresh berries

1 Tbs flour

2 Tbs sugar

2 Tbs corn starch

1 tsp lemon zest, chopped fine

*Optional:*

Vanilla or cinnamon sugar to top cobbler

*What you'll do:*

Preheat the oven to 375 degrees F.

In a mixing bowl, combine berries and flour/sugar/cornstarch/lemon zest mixture until berries are coated with the mixture. Pour into 9"x9" baking pan and set aside.

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Rinse and dry mixing bowl, fill with dry “topping” ingredients. Sift together and make a well in the middle of the bowl. Fill the well with the wet ingredients and mix until just combined. Spoon mixture over the berries, brush remaining milk over the top. Sprinkle flavored sugar on top, if desired. Bake for approximately 50 minutes and/or until toothpick comes out clean when inserted in the top and the juices around the berries have thickened.