

# Berry Cobbler

Disney's Wilderness Lodge

Artist Point

## Ingredients

- 3 cups all-purpose flour
- 1/4 tbsp. salt
- 2 1/2 tbsp. baking powder
- 1 1/8 cups granulated sugar
- 1/2 cup unsalted butter
- 2 eggs
- 1 cup heavy cream
- 2 cups blueberries or other seasonal berries
- 8 tbsp. brown sugar
- 8 tbsp. unsalted butter
- Whipped cream or ice cream

## Directions

1. Combine the flour, salt, baking powder and sugar.
2. Break the butter apart into small pieces and mix it in. Add the eggs and stir until just absorbed. Add the heavy cream and mix just enough to incorporate (batter should be lumpy). Divide the dough into four pieces.
3. In four 6-inch cake pans lined with parchment paper, place the pieces of dough, spread evenly along bottom of the pans. Spread the blueberries on top of each piece. Sprinkle each with 2 tablespoons brown sugar. Dot each with 1 tablespoon butter.
4. Bake in a preheated 350° F oven for 15 minutes, or until an inserted toothpick comes out clean and dry and the cobbler are lightly browned. Cool to room temperature, add fresh berries (if desired) and serve with a dollop of chilled whipped cream or vanilla ice cream.

