

Cobbler

Servings: About 8

Ingredients

【Filling】

- 2 cups blueberries
- 2 cups raspberries
- 2 cups cherries
- 2 tablespoons brown sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon fresh lemon juice

【Topping】

- $\frac{2}{3}$ cup all-purpose flour
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup oats
- $\frac{3}{4}$ teaspoon ground cinnamon
- 4 $\frac{1}{2}$ tablespoons chilled earth balance or other vegan butter, cut into small pieces

Directions

1. Preheat oven to 375°.
2. Combine first 6 ingredients (the filling) in a medium bowl; spoon into an 11 x 7-inch baking dish.
3. Lightly spoon flour into a dry measuring cup, and level with a knife. Add flour, brown sugar, oats, and cinnamon to a bowl and cut in the butter with a pastry blender or in food processor until the mixture resembles coarse meal. Sprinkle over the blueberry mixture.
4. Bake for 30 minutes or until bubbly.