

# MIXED BERRY COBBLER

Prepared by: Denise Eckert, June 2018

Source: Chefpaul.com

Makes 10-12 servings

## ingredients

2 cups fresh blueberries  
2 cups fresh strawberries, stemmed and quartered  
1 cup fresh raspberries  
2 small fresh apricots OR  
1 small fresh peach, peeled, pitted, and thinly sliced  
1¼ cups sugar, in all  
2 tablespoons vanilla, in all  
2 cups all-purpose flour  
1 teaspoon [Chef Paul Prudhomme's Ground Dried Anaheim Magic Chili](#)  
1 teaspoon [Chef Paul Prudhomme's Ground Dried New Mexico Magic Chili](#)  
½ teaspoon [Chef Paul Prudhomme's Ground Dried Árbol Magic Chili](#)  
½ teaspoon ground cinnamon  
1 teaspoon cream of tartar  
2 teaspoons baking soda  
8 tablespoons (1 stick) unsalted butter, melted  
½ cup unflavored yogurt  
1¼ cups milk

## how to prepare

Preheat the oven to 350°

Combine the blueberries, strawberries, raspberries, and sliced apricots or peach in a 9-inch by 13-inch casserole dish or baking pan. Sprinkle ½ cup of the sugar evenly over the berries, then sprinkle 1 tablespoon of the vanilla over them.

In a food processor place the remaining ¾ cup of the sugar, the flour, dried ground chiles, cinnamon, cream of tartar, and the baking soda. Process just until the dry ingredients are combined, about 30 seconds. Add the remaining 1 tablespoon of the vanilla, the butter, yogurt, and milk, and process just until all the ingredients are thoroughly combined to make a batter. *For the best texture, be careful not to overmix.* Spread the batter evenly over the berries and bake until the top is browned and firm, about 30 minutes. Serve hot or at room temperature. May be served alone or with ice cream or whipped cream.

