

Easy Batter Fruit Cobbler

This mixed berry cobbler works well with any juicy summer fruit: peaches, nectarines, blueberries, blackberries, strawberries, and raspberries. Short of serving store-bought ice cream, you won't find a simpler, more delicious dessert than this fruit cobbler. And if you use frozen berries, this dessert can be assembled in less than 10 minutes. Serve warm or at room temperature with a dollop of whipped cream or a small scoop of vanilla ice cream.

Recipe by [USA WEEKEND columnist Pam Anderson](#) | Updated on February 17, 2023

Prep Time: 15 mins

Cook Time: 55 mins

Total Time: 1 hrs 10 mins

Ingredients

4 tablespoons butter

$\frac{3}{4}$ cup all-purpose flour

$\frac{3}{4}$ cup sugar

1 teaspoon baking powder

$\frac{1}{4}$ teaspoon salt

$\frac{3}{4}$ cup milk

2 cups of sliced fresh peaches or nectarines, or whole blueberries, strawberries, raspberries, blackberries or a combination of fruits (or a 12-ounce package of frozen berries)

1 tablespoon sugar

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Adjust the oven rack to the upper-middle position.

Step 2

Put butter in an 8-inch square or 9-inch round pan; place in the oven until butter is melted. Remove the pan from the oven and set aside.

Step 3

Whisk flour, $\frac{3}{4}$ cup sugar, baking powder, and salt in a medium bowl. Whisk in milk until a smooth batter forms.

Step 4

Pour batter into the prepared pan with melted butter.

Step 5

Scatter fruit over batter. Sprinkle with 1 tablespoon sugar.

Step 6

Bake in the preheated oven until the top is lightly browned and fruit bubbles, 50 to 60 minutes. Serve warm or at room temperature.

Nutrition Facts

Per serving: 384 calories; total fat 13g; saturated fat 8g; cholesterol 34mg; sodium 371mg; total carbohydrate 65g; dietary fiber 1g; total sugars 47g; protein 4g; vitamin c 28mg; calcium 136mg; iron 1mg; potassium 119mg