

Sweet Cherry Cobbler

Scatter a handful of frozen berries over a buttery batter, and this melt in your mouth cobbler will be ready for the oven.

1 c sugar
1 c self-rising flour
1 c milk
¼ c butter, melted
2 c cherries (or any other berries, fresh or frozen)
2 T chocolate chips, optional
ice cream, optional



- 1) Whisk together 1 c sugar, flour, and milk just until blended: whisk in melted butter.
- 2) Pour batter into a lightly greased 12x 8" and sprinkle with the berries.
- 3) Bake cobbler at 350 for 1 hour or until golden brown and bubbly.
- 4) Top with a scoop of ice cream, if desired.