

Blueberry-Raspberry-Chocolate Cobbler

- Janet Dale of Highland Valley Farm

3 cups Bayfield blueberries (fresh or frozen-thawed)
1 cup Bayfield raspberries (fresh or frozen-thawed)
1 cup sugar
2 Tbsp water (if using fresh berries)
1/3 cup butter
1 cup flour
1 Tbsp baking powder
1 cup skim milk
1/4 cup chocolate syrup

Preheat oven to 350 degrees. Mix berries, 1/4 cup sugar and water (if using fresh berries). Let stand for a few minutes. Melt butter in 9" square baking pan in oven. Mix flour, 3/4 cup sugar and baking powder. Stir in milk. Remove pan from oven and spread batter over butter. Drizzle with chocolate syrup. Spoon berry mixture over top, including liquid. Bake 40-45 minutes or until toothpick comes out clean. Let stand 10 minutes before serving with vanilla ice cream or whipped cream.