



Old Fashioned Berry Cobbler

2 cups berries of your choice
1 stick of butter
1 cup flour
1 cup milk
1 cup sugar 1 tbsp. baking powder
pinch of salt

optional: 2 tsp vanilla, pinch of cinnamon

Preheat oven to 350 degrees
Cut up butter so it melts quickly and place in a large cast-iron pan or
9x13 pyrex. Place in oven to heat up.

Chop up larger berries if including.
In a bowl mix flour, milk, sugar, baking powder and salt (plus optional
vanilla and cinnamon if including) until smooth.

Carefully remove the hot pan filled with bubbling butter and place
on trivet on counter.

Pour in batter so butter pools around edges and carefully
sprinkle berries evenly on top.
Bake for approximately 30-35 min or until top is very golden brown on
top.

Let cool and set up a bit more before serving.

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