

CLASSIC COBLER

(adapted from Wild Rice Goose and Other Dishes of the Upper Midwest)

5 cups of washed and hulled berries

1 cup of brown sugar

1 stick of butter at room temperature, cut into pieces with wrapper reserved

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

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

Preheat oven to 350 degrees. Grease a 9-inch pie pan with the wrapper from a butter stick. Add fruit. Cream together sugar, butter, flour and salt. Spread over fruit. Bake until topping is golden brown and berries are bubbling – about 45 minutes. Top with vanilla ice cream or whipped heavy cream.

