



## Mulberry Cobbler

### Ingredients

#### Berries

- 4 c Stemmed, Washed, & Dried Mulberries
- 2 Tbsp Cornstarch (Flour)
- 2 Tsp Almond Extract

#### Cake

- 1½ c Flour
- 2 Tsp Baking Soda
- ½ Tsp Salt
- ¼ c Butter
- 1 Egg Beaten
- 2/3 C Milk

### Instructions:

Spray 9 x 13 baking dish with vegetable spray and pour in berries.

Sift together flour, baking soda, & salt

Cut in butter (cut into small pieces) and use pastry blender until mixture is slightly coarser than oatmeal.

Combine beaten egg & milk.

Pour into dry ingredients and stir just enough to combine.

Spoon & Spread mixture over berries.

Optional: Beat egg whites until foamy and brush over mixture. Sprinkle with sugar.

Bake at 425\* for about 30 minutes. Topping should be golden brown and berries should be bubbling.

Serve warm with vanilla ice cream!