

Brunch Biscuit Cobbler



Ingredients

- 1 (16 oz) package unsweetened frozen mixed berries, about 4 cups
- 3/4 cup sugar
- 1 cup **Martha White® Self-Rising Flour**
- 2 tablespoons sugar
- 1/4 cup butter, melted
- 1/2 cup sour cream

Preparation Directions

1. Heat oven to 400°F. Place frozen berries in 8-inch square (2-quart) glass baking dish. Sprinkle 3/4 cup sugar over berries. Place in oven to heat for 15 minutes.
2. Meanwhile, in medium bowl, combine flour and 2 tablespoons sugar; mix well. Add butter and sour cream; stir just until soft dough forms.
3. Remove baking dish from oven; stir to blend fruit and sugar. Drop dough by tablespoonfuls over hot fruit.
4. Bake at 400°F. for 25 to 30 minutes or until golden brown. Cool 15 minutes before serving. Store in refrigerator.

Serving size: 6 servings