

Triple Berry Cobbler

Makes: 12 servings

Prep Time: 15 mins

Cook Time: 3 hrs (low) + 1 hour (high)

Cool: 30 mins

Ingredients:

- Nonstick cooking spray
- 1 14 ounce package frozen loose-pack mixed berries
- 1 21 ounce can blueberry pie filling
- 2 tablespoons sugar
- 1 6 1/2 ounce package blueberry muffin mix
- 1/3 cup water
- 2 tablespoons vegetable oil
- Plain Greek yogurt (optional)
- Honey (optional)



Directions

1. Lightly coat a 3 1/2- or 4-quart slow cooker with cooking spray; set aside.
2. In slow cooker combine frozen berries, pie filling, and sugar.
3. Cover and cook on low-heat setting for 3 hours. Turn cooker to high-heat setting. In a medium bowl combine muffin mix, the water, and oil; stir just until combined. Spoon muffin mixture over berry mixture.
4. Cover and cook for 1 hour more or until a wooden toothpick inserted into center of muffin mixture comes out clean. Turn off cooker. If possible, remove crockery liner from cooker. Cool, uncovered, for 30 to 45 minutes on wire rack before serving.
5. If desired, serve with yogurt and honey.

Nutrition Facts

Per Serving: 162 Calories, 4g fat, 1g sat fat, 3g fiber, 14g sugar, 116g sodium

Link: <http://www.bhg.com/recipe/triple-berry-cobbler-1/>