

# Salmon Berry Cobbler

## Dessert for the Family

This Salmon Berry Cobbler is simple and easy to make for family dinners or social gatherings

1. Preheat oven to 350°
2. Combine dry ingredients together in a mixing bowl
3. In a separate bowl, mix together the following:
  - 6 TBS Melted Butter
  - 1 1/3 Cups Milk
  - 2 Tsp Vanilla Extract
  - 2 Eggs Beaten
4. Add wet ingredients to the dry, and when combined well, fold in 4 Cups Salmon Berries
5. Pour into a greased 9x13" pan
6. Bake at 350° for 35 – 40 minutes, or until golden

### Dry Ingredients:

- 4 Cups Flour
- 2 Cups Sugar
- 5 Tsp Baking Powder
- 1 Tsp Salt

### Wet Ingredients:

- 6 TBS Melted Butter
- 1 1/3 Cups Milk
- 2 Tsp Vanilla Extract
- 2 Eggs Beaten
- 4 Cups Salmon Berries