

Breaking Bread

with the Williams Family...
Ingrid's Recipes



Mixed Berry Cobbler

Toss Together:

- 8 cups mixed berries, fresh or frozen
- 1 cup sugar
- 1/4 cup instant tapioca
- Pinch of salt

Combine, Knead in:

- 1 cup all-purpose flour
- 1 1/2 cup sweetened shredded coconut
- 3/4 cup sugar
- 1/2 cup pecans, coarsely chopped
- 1/2 teaspoon baking powder
- 1/4 teaspoon table salt
- 1/2 cup cold unsalted butter; cubed (1 stick)

1. Preheat oven to 375°.
2. Toss berries with sugar, tapioca and salt in a bowl. Spoon into a 2-pt. baking dish.
3. Combine flour, coconut, sugar, pecans, baking powder, and salt in a second bowl.
4. Using your fingertips, knead in the butter until incorporated. Mixture should look like coarse sand.
5. Arrange topping over the berries in clumps, covering them evenly.
6. Bake the cobbler for 45-50 minutes or until topping is crisp and golden and filling is thick and bubbly.
7. Cool on a rack for at least 1 hour before serving.