LAKE HOUSE

AT CALDERA SPRINGS

Marionberry Cobbler

Filling

INGREDIENTS

- 1- 5 lb bag of frozen berries
- ½ cup water
- 1 cup granulated sugar
- ¼ tsp cinnamon
- ½ cup cornstarch
- ½ cup water

DIRECTIONS

Combine berries, water, sugar and cinnamon into a sauce pot on low heat. Cook until mixture comes to a boil, stirring occasionally. Make a cornstarch slurry with equal amounts of cornstarch and water. Stir in slurry and cook until mixture thickens. Transfer to a container, cool to room temperature then refrigerate.

Topping

INGREDIENTS

- 2 cups butter, melted
- 3 cups granulated sugar
- 4 tsp vanilla
- 4 cups flour
- 4 tsp baking powder
- 2 tsp salt

DIRECTIONS

Combine dry ingredients and mix well. Add melted butter and mix until dough is crumbly. Sprinkle over cobbler and cook at 375 for 10 minutes.