

**Dessert**

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# **Berry Cobbler Cake**

Barbara Piccinino - Redding, CA  
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**Servings: 12**

**1 1/2 cups all-purpose flour**  
**2 teaspoons baking flour**  
**1/4 teaspoon salt**  
**3 cups fresh blackberries**  
**1 cup fresh blueberries**  
**2/3 cup water**  
**1/4 cup butter, softened**  
**1 cup sugar**  
**1 cup milk**  
**2 tablespoons butter, cut in small pieces**  
**12 ounces cream cheese, softened**  
**1 jar (7 ounce) marshmallow creme**  
**1 tablespoon lemon juice**

Preheat the oven to 350 degrees.

Lightly coat two 8x1-1/2inch or 9x1-1/2-inch round cake pans with nonstick cooking spray. Set aside.

In a small bowl, combine the flour, baking powder and salt.

In a medium saucepan, combine the berries and water. Cook over very low heat to warm and release the juices.

In a large mixing bowl, beat the butter on medium to high for 30 seconds. Beat in the sugar. Alternately add flour and milk. Beat on low just until combined. Spread in the prepared pans.

Remove the berries from the heat. Use a slotted spoon to spoon the berries on the batter. Pour on the remaining juice. Dot with butter.

Bake for 45 minutes or until lightly browned. Cool in pans on racks for 45 minutes.

Make the fluffy cream cheese frosting. In a mixing bowl, beat the cream cheese until smooth. Beat in the marshmallow creme until combined. Beat in the lemon juice.

Serve the cake with the frosting.

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Per Serving (excluding unknown items): 291 Calories; 17g Fat (50.3% calories from fat); 5g Protein; 32g Carbohydrate; 1g Dietary Fiber; 49mg Cholesterol; 198mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 Fat; 1 Other Carbohydrates.