

Dessert

Berry-Grape Cobbler

Integrated Marketing Services - Apopka, FL

Servings: 12

Preparation Time: 15 minutes

Cook time: 30 minutes

1/2 cup light brown sugar, firmly packed

2 tablespoons cornstarch

1 1/2 teaspoons cornstarch

1 cup white grape juice

2 cups seedless red grapes

2 cups fresh blueberries

2 cups fresh blackberries

2 eggs

1/4 cup canola oil

1 package (9 oz) yellow cake mix

1 package (7.5 oz) yellow corn muffin mix

1 teaspoon ground cinnamon

Preheat oven to 350 degrees.

In a medium bowl, combine the brown sugar and cornstarch.

Add the grape juice, stirring until the sugar dissolves. Set aside.

Coat a 9x13-inch baking dish with nonstick cooking spray.

Place the grapes, blueberries and blackberries in the baking dish. Pour the brown sugar mixture over the top. Set aside.

In a large bowl, whisk together the eggs, oil, and one cup of water.

Add the cake mix, muffin mix and cinnamon. Whisk to combine. Pour evenly over the fruit.

Place the baking dish in the oven.

Bake 30 to 35 minutes or until a wooden toothpick inserted into the center comes out clean.

Remove from the oven. Let cool on a wire rack for 30 minutes.

Serve warm.

Per Serving (excluding unknown items): 296 Calories; 10g Fat (31.5% calories from fat); 3g Protein; 48g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 301mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 2 Fat; 2 1/2 Other Carbohydrates.