
Red Velvet-Berry Cobbler

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 15 minutes

1 tablespoon cornstarch
1 1/4 cups granulated sugar, divided
6 cups assorted fresh berries (such as two cups each of blackberries, raspberries and blueberries)
1/2 cup butter, softened
2 large eggs
2 tablespoons red food coloring
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 1/2 tablespoons unsweetened cocoa
1/4 teaspoon table salt
1/2 cup buttermilk
1 1/2 teaspoons white vinegar
1/2 teaspoon baking soda
Cream Cheese Ice Cream (see recipe under "Desserts/ Ice Cream")
fresh mint sprigs (for garnish)

Preheat the oven to 350 degrees.

In a bowl, stir together the cornstarch and 1/2 cup of sugar. Toss the berries with the cornstarch mixture. Spoon into a lightly greased 11 x 7-inch baking dish.

Beat the butter with an electric mixer on medium speed until fluffy. Gradually add the remaining 3/4 cup of sugar, beating well. Add the eggs, one at a time, beating just until blended after each addition. Stir in the food coloring and vanilla.

In a bowl, combine the flour, cocoa and salt. In a two-cup liquid measuring cup, stir together the buttermilk, vinegar and baking soda. Add the flour mixture to the butter mixture alternately with the buttermilk mixture, beginning and ending with the flour mixture. Beat at low speed until blended after each addition. Spoon the batter over the berry mixture.

Bake in the preheated oven until a wooden pick inserted in the center of the cake topping comes out clean, 45 to 50 minutes. Cool on a wire rack for 10 minutes.

Serve with Cream Cheese Ice Cream on the side or layered in trifle glasses.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 2622 Calories; 105g Fat (35.8% calories from fat); 36g Protein; 389g Carbohydrate; 7g Dietary Fiber; 677mg Cholesterol; 2426mg Sodium. Exchanges: 8 1/2 Grain(Starch); 2 Lean Meat; 1/2 Non-Fat Milk; 19 1/2 Fat; 17 Other Carbohydrates.