



BERRY COBBLER

Indulge in the delightful combination of juicy berries and the creamy goodness of Vanilla Oat Milk Soft Serve.

Yield: 10-12 Servings



INGREDIENTS

8 C	Mixed Berries
1/3 C	Sugar
2 tbsp.	Cornstarch
1 tsp.	Lemon juice
1/2 tsp.	Vanilla Extract
1/2 C	All-Purpose Flour
1/2 tsp.	Baking Powder
1/4 tsp.	Salt
6 tbsp.	Unsalted Butter, cold and cubed
1/2 C	Buttermilk, cold
1/4 C	Oats
3 C	 Oat Milk Soft Serve Base, Vanilla, 4 8-Lb Cartons (#18245)

DIRECTIONS

- 1 Preheat oven to 350°F. Grease a 9"x13" pan
- 2 In a large bowl, gently fold the berries, sugar, cornstarch, lemon juice and vanilla extract together until combined
- 3 Spread berry filling evenly into prepared pan

CHEF NOTES

Dairy-free Substitute: Add 2 tbsp Lemon Juice to Plant-Based Milk, chill for 5-10 minutes

- 4 For the cobbler topping, whisk together the flour, sugar, baking powder and salt in a large bowl
- 5 Using two forks or a food processor, cut the butter into the mixture until coarse
- 6 Slowly add the buttermilk to the topping mixture, then oats. Mix until combined
- 7 Take handfuls of dough, flatten and place over berry filling
- 8 Brush dough with more buttermilk and sprinkle with sugar
- 9 Bake for 45-55 minutes, or until golden brown
- 10 Prepare Vanilla Oat Milk Soft Serve Base in soft serve machine, per instructions on the case
- 11 Serve warm with Vanilla Oat Milk Soft Serve