



Spring Berry Cobbler



SERVINGS



COOKING TIME

8

30 min

Embrace the flavors of spring with this delightful berry cobbler, featuring a medley of fresh seasonal berries nestled beneath a golden oat topping, creating a perfect balance of sweet and tart in every bite.

Ingredients

Berry Filling

- 2 tbsp [Quaker® Oats-Old Fashioned](#) (grounded)
- 4 cups mixed berries
- 1/2 cup unsweetened applesauce

Crunchy Crust

- 3/4 cup Quaker® Oats Old Fashioned (grounded)
- 3 tbsp light brown sugar
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 2 tbsp unsalted butter broken into smaller pieces
- 1/4 cup olive oil or canola
- 3/4 cup Quaker® Oats Old Fashioned (whole)

Cooking Instructions

1. Preheat oven to 375°F.
2. Prepare a 9x9" baking pan using unsalted butter to coat the bottom.
3. Make filling by rinsing and draining berries.
4. Blend 2 tbsp of oats into a fine powder. In a small bowl, mix applesauce and oats until smooth.

5. Pour on top of berries evenly.
6. Blend 3/4 cup of oats into a fine powder for crust.
7. To make crust, mix ground oats, brown sugar, butter, cinnamon, oil and salt using a pastry cutter.
8. Add whole oats into mixture and sprinkle mixture on berries.
9. Bake for 30 minutes until golden brown.