

Slow Cooker Berry Cobbler



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 cup flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/4 teaspoon ground cinnamon
- 1/4 cup milk
- 1 egg
- 2 tablespoons canola oil
- 4 cups mixed berries of choice fresh or frozen
- 1 cup sugar
- 1/4 cup flour

Directions:

1. In a large bowl, combine the 1 cup flour, 2 tablespoons sugar, baking powder and cinnamon.
2. Stir in milk, egg, and canola oil until combined . The batter will start to get thicker.
3. Lightly grease your slow cooker and spread batter in the bottom.
4. Thaw and drain berries if you are using frozen.
5. In another large bowl, stir together berries, sugar and flour. Spread over batter in slow cooker.
6. Cover and cook on high for 2-3 hours
7. Serve warm with a scoop of ice cream