



# Summer Berry Campfire Cobbler

## INGREDIENTS

- 3 cups frozen mixed berries
- 2 tsp lemon juice
- 1/2 cup + 1 Tbsp sugar, divided
- 1/4 cup + 1/8 cup flour, divided
- 1/4 tsp cinnamon
- 2 Tbsp butter
- 1/4 teaspoon kosher salt
- 3 frozen biscuit dough balls

## DIRECTIONS

1. Preheat grill, oven or outdoor fire to 350°F.
2. Combine berries, lemon juice, 1/2 cup sugar, 1/4 cup flour and cinnamon in a small bowl; stir to combine, then set aside.
3. To create topping mixture, combine remaining 1 Tbsp sugar, remaining 1/8 cup flour, butter, and salt in another small bowl, breaking down the butter to pebble-size pieces.
4. Spray cast-iron skillet with non-stick spray, then evenly spread berry mixture on the bottom of the skillet.
5. Cut biscuits in quarters and place evenly over berry mixture.
6. Sprinkle topping mixture over biscuits and filling.
7. Cook cobbler for 25-30 minutes. If cooking on a grill, leave over indirect heat and close the grill lid. If over a fire, cover the skillet with foil for 20 minutes and finish cooking uncovered for the last 5 - 10 minutes.
8. Enjoy!

