

Mixed Berry Cobbler

With Coconut Cream

Ingredients

600g frozen mixed berries
50g granulated sugar, divided
1 tbsp. corn starch
juice of 1 small lemon
100g all-purpose flour
½ tsp baking powder
¼ tsp baking soda
¼ tsp salt
60g chilled margarine
2 tbsp oat or rice milk
200g coconut cream

Instructions

1. Preheat the oven to 375 F. Grease oven-proof portion ramekins and set aside.
2. In a small bowl, combine frozen berries, 1/4 cup granulated sugar, corn starch and lemon juice. Stir together and set aside while making the dough.
3. In a separate mixing bowl, combine flour, remaining 2 tablespoons sugar, baking powder, baking soda and salt.
4. Add the margarine in small cubes and mix it in with the dough using your fingers until small pea-sized pieces have formed.
5. Add oat or rice milk and stir together until a stiff dough has formed.
6. Transfer frozen berry mixture to prepared ramekins.
7. Drop pieces of dough onto the berry mix so that it is mostly covered with a large piece of dough.
8. Bake for 15 / 20 minutes, uncovered until the berries are bubbling up and the dough is golden brown.
9. Remove from oven and let sit for 10 minutes before serving.
10. Dust with icing sugar.
11. Serve with non-dairy ice cream of choice and a dollop of whipped coconut cream.