

## Crock Pot Mixed Berry Cobbler

### Prep time

20 mins

### Cook time

4 hours

### Total time

4 hours 20 mins

Crock Pot Mixed Berry Cobbler recipe is perfect for the holidays and creates a deeply flavorful dessert with very little prep time!

Author: Ashley

Recipe type: Dessert

Serves: 6-8

## Ingredients

- Unsalted butter, for greasing insert
- $\frac{1}{3}$  cup cornstarch
- 2 tablespoons lemon juice (about 1 lemon)
- Two 12-ounce bags frozen mixed berries (about  $5\frac{1}{2}$  cups)
- $\frac{2}{3}$  cup granulated sugar
- **Biscuit Topping:**
- $1\frac{1}{4}$  cups all-purpose flour
- 3 tablespoons granulated sugar
- 1 teaspoon baking powder
- Pinch of fine salt
- 4 tablespoons cold unsalted butter, cut into small pieces
- $\frac{3}{4}$  cup milk
- $\frac{1}{4}$  teaspoon ground cinnamon



## Instructions

1. **For the filling:** Butter the sides and bottom of the insert of a 5 or 6-quart [slow cooker](#).
2. Whisk together the cornstarch, lemon juice and 2 tablespoons water in a small bowl.
3. Add the mixture to the insert, add the berries and granulated sugar and toss.
4. **For the biscuit topping:** Whisk together the flour, 2 tablespoons of the granulated sugar, baking powder and salt in a large bowl.
5. Add the butter and rub the mixture together with your fingers so that it forms a coarse meal with some pea-sized lumps.
6. Add the milk and stir with a wooden spoon to form a wet dough.
7. Drop spoonfuls of the dough on top of the berry mixture.
8. Combine the remaining 1 tablespoon granulated sugar and the cinnamon and sprinkle over the dough.
9. Cover the slow cooker and set to high for 3 to 4 hours.
10. The cobbler should be bubbly and the biscuits should be cooked through.
11. Let rest for 10-15 minutes before serving.
12. Spoon the cobbler into bowls or plates and top with whipped cream, if desired.

Recipe by Wishes and Dishes at <https://wishesndishes.com/crock-pot-mixed-berry-cobbler/>