

Spring Berry Cobbler

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)

How to make it

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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	8

Made with



Quaker® Oats-Old Fashioned