

BERRY-LICIOUS CHOCOLATE CHIP COBBLER

8-12 servings

Ingredients

Filling

- 10 cups fresh berries, any kind you prefer. A bag from the freezer works well, too.
- 1 cup sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon salt

Biscuits

- $\frac{2}{3}$ cup milk
- 1 tablespoon apple cider vinegar
- 2 cups all-purpose flour
- 2 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ salt
- $\frac{1}{4}$ cup sugar + 1 additional tablespoon for sprinkling
- $\frac{1}{2}$ cup cold butter, cut into slices
- 1 cup chocolate chips

Instructions

1. Preheat oven to 425 degrees F.
2. Mix all filling ingredients in a 9×13-inch baking dish. Cover with aluminum foil and bake for 20 minutes.
3. While the filling is baking, combine the milk and vinegar in measuring cup and set aside to curdle.
4. In a large mixing bowl, sift together flour, baking powder, and salt.
5. Add butter by the slice, cutting it into the flour mixture with your fingertips or pastry cutter, until large crumbs form.
6. Add milk mixture and gently stir a few times to combine. Fold in chocolate chips.
7. Remove berry mixture from oven. Discard foil. Top berries with ping pong ball-sized scoops of biscuit dough. Sprinkle top with the tablespoon of sugar.

8. Bake for an additional 20 minutes. Fruit will be bubbly and biscuit tops browned.
9. Remove cobbler from oven and let cool for 15 minutes.
10. Serve warm or room temperature with vanilla ice cream.