

Slow Cooker Sweet Cornbread Blackberry Cobbler

Ingredients

- 1 bag (16 oz) frozen blackberries
- 1 tablespoon Gold Medal™ all-purpose flour
- 1/2 cup sugar
- 1/2 cup butter, melted
- 1 pouch (6.5 oz) Betty Crocker™ cornbread & muffin mix
- 1 teaspoon ground cinnamon
- Ice cream or whipped cream, as desired



Steps

1. Spray 4 1/2-quart slow cooker with baking spray with flour.
2. Pour blackberries into slow cooker. Sprinkle berries with flour and 3 tablespoons of the sugar; stir gently to coat.
3. In small bowl, mix remaining sugar, melted butter, cornbread mix and cinnamon. Spread dough on top of blackberries.
4. Cover; cook on High heat setting 2 to 3 hours or until dough on top is set and blackberries are saucy.
5. To serve, spoon hot cake from slow cooker, and top with ice cream or whipped cream.