

# Triple Berry Cobbler: A Warm And Hearty Dessert That's Easy To Prepare



**Homemade made easy: This Deep Dish Triple Berry Cobbler is easy to prepare and scrumptious.**

(NAPSA)—What could be better than a warm deep-dish fruit cobbler coming out of the oven on a crisp autumn day? Having a quick, easy way to bake it!

Let's face it, not many people have time to spend all day in the kitchen. But add your own touches to today's convenient baking mixes and you can have your cake and eat it, too. In a lot less time.

The idea of "homemade made easy" was started by a group of women in 1932. A Seattle bridge club decided to invent a just-add-water easy pie crust mix. They combined the words "crust" and "ease" to come up with the name Krusteaz. From its humble beginnings, the name has evolved into an extensive line of high-quality, easy-to-make mixes for desserts, breads and pancakes.

To make these mixes even more special, add a few ingredients here, some fruits there, and create your own version of "homemade made easy."

This fast-and-easy Deep Dish Triple Berry Cobbler recipe transforms a simple Krusteaz Cinnamon Crumb Cake mix into a heartwarming homestyle favorite. Adding some of the cake mix to the berries thickens the juices from the berries, and also sweetens and flavors the baked cobbler.

## DEEP DISH TRIPLE BERRY COBBLER

- 1 package (21 oz.) Krusteaz Cinnamon Crumb Cake Mix**
- 4 cups frozen mixed berries (including blueberries, blackberries and raspberries)**
- 6 tablespoons butter, cut into pieces**
- 1 cup old fashioned oats**
- 1 tablespoon water**

**Preheat oven to 350°F. In large bowl, gently toss together frozen berries and ½ cup cake mix. Spoon berry mixture into an ungreased 10-inch deep-dish pie pan. In separate bowl, place remaining cake mix, full pouch cinnamon topping, butter, oats and water. Using an electric mixer, mix on medium speed until mixture is crumbly. Sprinkle topping over berry mixture. Bake 35-40 minutes or until filling is bubbly. Serve warm with vanilla ice cream, if desired.**

*Makes 8 servings.*

For more recipe ideas using Continental Mills products, visit [www.krusteaz.com](http://www.krusteaz.com).