

# Summer Berry Cobbler

Serves 6

## Ingredients

400g Strawberries  
350g Raspberries (frozen is fine)  
115g / 1 medium sized tin (Drained weight) Blackberries tinned in fruit juice  
1tbsp artificial sweetener (optional)

## For cobbler topping

200g self-raising flour  
1tsp baking powder  
1tbsp soft light brown sugar  
Grated rind of 1 lemon  
50g of Margarine, melted  
1 egg, beaten  
200g low fat cream cheese  
2tbsp low fat natural yogurt

## Method:

1. Preheat the oven to 220°C/425°F/gas mark 7.
2. Mix fruit with artificial sweetener if using and place in an oven proof dish
3. For the cobbler topping:
4. Combine the flour, baking powder and sugar in a large bowl together with the grated lemon rind
5. Add the melted butter and stir through
6. Add beaten egg and mix thoroughly
7. Mix the yogurt and cream cheese in a separate bowl
8. Dot spoonfuls of the cream cheese mixture on top of the fruit
9. Place a scoop of the cobbler dough on top of each spoonful of the cream cheese mixture
10. Bake in oven for around 20mins, the cream cheese mixture oozes out beneath the cobbler topping,
11. Try serving with low sugar custard