

Ingredients



1 ½ cups (375 mL) all-purpose flour
¾ cup (175 mL) sugar
2 tsp (10 mL) baking powder
¼ tsp (1 mL) salt
1 cup (250 mL) milk
½ tbsp (7 mL) vanilla extract
4 tbsp (60 mL) unsalted butter, melted
1 cup (250 mL) quartered strawberries
(approx. 6 medium strawberries)
½ cup (125 mL) blueberries
½ cup (125 mL) raspberries
1 cup (250 mL) water

Quick Cooker Berry Cobbler Cakes

MOM
fueling
HUNGRY
BOYS

Instructions

- Whisk the flour, sugar, baking powder, and salt in small bowl. Add the milk, vanilla, and melted butter; whisk to form a smooth batter.
- Hull and quarter the strawberries. Stir the strawberries, blueberries, and raspberries into the batter. Evenly divide the mixture (about ½ cup/125 mL) into six 1-cup (250-mL) Prep Bowls. Cover the bowls with the Stretch-Fit Lids.
- Pour the water into the inner pot of the Quick Cooker. Place one Quick Cooker Stackable Steaming Rack into the inner pot and place three bowls onto the rack. Place a second rack on top and place the remaining three bowls onto the rack. Lock the lid, select the DESSERT setting, adjust the time to 20 minutes, and press START.
- When the timer is up, press CANCEL. Press the steam-release button to manually release any remaining pressure.
- Carefully remove the racks.* Let the bowls stand for 10 minutes before serving or storing.

