

## **Berry Explosion Cobbler**

Servings: 9

1 cup chopped fresh Driscoll's strawberries  
1 cup fresh Driscoll's raspberries  
1 cup fresh Driscoll's blueberries  
1 cup fresh Driscoll's blackberries  
2 tablespoons maple syrup  
1 tablespoon cinnamon

Topping:

¼ cup instant oats + ½ cup instant oats  
¼ cup pecans  
1 tablespoon soy butter  
1 teaspoon cinnamon  
3 tablespoons agave nectar

Preheat oven to 350 degrees. In a 9x9 pan, spray with non-stick cooking spray. Layer fruit on the bottom of the pan. Then drizzle the maple syrup over the fruit. Sprinkle the cinnamon over the rest of the fruit.

Topping:

In a food processor, add ¼ cup instant oats, pecans, soy butter, cinnamon, and agave nectar. Blend until all lumps are gone and everything is evenly chopped. Add to a mixing bowl the remaining ½ cup of instant oats and mix together. Sprinkle mixture over fruit and bake for an hour or until fruit sets. Cool for 15 minutes and serve.

Per serving: 166 calories, 7 grams fat, 4 grams protein, 32 grams carbohydrates, 4 grams dietary fiber