COMMUNITY TABLE • LOWES FOODS

MANGO & BLUEBERRY COBBLER

The comfort of a cobbler with an unexpected twist of mangos, blueberries, and cinnamon. Serves 6.

DIRECTIONS:

Preheat oven to 350°F.

For the Filling:

Mix mangoes, blueberries and lemon juice in large bowl. Mix sugar, cornstarch, 1 tsp cinnamon and 1/2 tsp ginger in small bowl.

Sprinkle over fruit; toss to coat well. Spoon into 11x7-inch baking dish sprayed with no stick cooking spray.

For the Topping:

Mix flour, 3 tablespoons of the sugar, baking powder, 7/2 tsp ginger, 1/4 tsp of the cinnamon, baking soda and salt in large bowl. Add buttermilk; mix well.

Drop dough by rounded tablespoonfuls into 6 portions onto fruit mixture. Mix remaining 1 tablespoon sugar and 1/4 teaspoon cinnamon. Sprinkle over biscuits.

Bake 35 to 40 minutes or until fruit is bubbly and topping is browned. Serve warm.

INGREDIENTS:

• 5 cups Pick & Prep sliced mangoes and blueberries
• 1 tablespoon lemon juice
• 1/3 cup sugar
• 2 teaspoons cornstarch
• 2 1/2 teaspoons McCormick® Cinnamon, Ground
• 1 teaspoon McCormick® Ginger, Ground
• 1/2 cup flour
• 4 tablespoons sugar, divided
• 1/2 teaspoon baking powder
• 1/4 teaspoon baking soda
• Pinch salt
• 1/3 cup buttermilk