



UNIVERSITY OF DELAWARE  
**COOPERATIVE  
EXTENSION**

## No Bake Blackberry Cobbler

### Servings

6 servings

### Ingredients

- 4 cups fresh blackberries
- 2 cups granola
- whipped cream
- 6 mint leaves



### Directions

1. In a small dish, mash blackberries with a fork
2. Using 6 jars or cups, make a thin layer of granola in each cup
3. Create a layer of blackberries on top of the granola
4. Continue layering blackberries and granola until all ingredients are used
5. Top off with a dollop of whipped cream and a mint leaf

### Nutrient content per serving

- Calories- 209cals
- Carbs- 35g
- Protein- 5g
- Fat- 6g
- Sodium- 1mg
- Fiber- 9g

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