

## Red Velvet Berry Cobbler

1 Tbsp cornstarch  
1 ¼ cups sugar, divided  
6 cups assorted fresh berries (such as blackberries, raspberries, and blueberries)  
½ cup butter, softened  
2 large eggs  
2 Tbsp red liquid food coloring  
1 tsp vanilla extract  
1 ¼ cups flour  
1 ½ Tbsp unsweetened cocoa  
¼ tsp salt  
½ cup buttermilk  
1 ½ tsp white vinegar  
½ tsp baking soda

Preheat oven to 350 degrees. Stir together cornstarch and ½ cup sugar. Toss berries with cornstarch mixture, and spoon into a lightly greased 11 by 7 inch baking dish. Beat butter at medium speed with an electric mixer until fluffy. Gradually add remaining ¾ cup sugar, beating well. Add eggs, 1 at a time, beating just until blended after each addition. Stir in red food coloring and vanilla until blended. Combine flour, cocoa, and salt. Stir together buttermilk, vinegar, and baking soda in a 2-cup liquid measuring cup. (Mixture will bubble.) Add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Spoon batter over berry mixture. Bake at 350 degrees for 45-50 minutes or until a wooden pick inserted in center of cobbler topping comes out clean. Cool on a wire rack for 10 minutes.