

Fairway Cobbler



Ingredients:

1 white cake mix, I'm partial to the new French vanilla.
1-11/2 lbs. of blueberries/ or your choice of berries or cherries
1 cup of white sugar (granulated)
1 cup brown sugar
1 twenty oz can or bottle of seven up.
If you are making cherry cobbler you can use Dr. Pepper

Directions:

Place your berries in the bottom of a glass baking pan. Sprinkle your cup of white sugar over the berries. Sift the cake mix over the berries with your flour sifter; add half of the brown sugar while sifting. Smooth the mix over the berries with a fork. Sprinkle the rest of the brown sugar evenly on top of the cake mix. Take one oz. of the seven up and add one oz. of Crown Royal, mix in a small glass, add ice and enjoy that.

Pour the other 19 ounces of seven up over the cobbler mix and let it soak in. You can help the process by making little holes in the top of the cake mix/brown sugar combo with a knife. This will let the fluid soak down into the mixture.

Have your oven pre-heated to 350*. Place in the middle of the oven. Let it bake for 35-40 minutes. Remove from the oven when the top is golden brown. Let it stand for at least 20 minutes. Serve with vanilla ice cream or real whip cream. Don't use that canned whipping cream, besides your husband has already used all the nitrous in the can.