



CHERRY-BERRY COOKIE COBLER

- | | |
|--|--|
| 1 pkg TSG Handmade Cookie Mix (<i>see note</i>) | 1 bag (12 oz) frozen mixed berries, defrosted |
| 1 cup (2 sticks) butter, at room temperature | 1/4 cup sugar |
| 1 egg | 1 packet icing mix, optional (<i>see note</i>) |
| 1 can (21 oz) cherry pie filling | |

1. Preheat oven to 375°F. Prepare sugar cookie dough with butter and egg according to package directions. Divide dough into 2 halves. Shape one half into a disk, wrap in foil and refrigerate to chill.
2. Mix pie filling, berries and sugar in 8" square baking dish. Crumble the second half of the dough evenly on top of berry mixture.
3. Bake cobbler in 375°F oven until topping is golden, 35 to 40 minutes. Cool 5 minutes. Prepare icing mix according to package directions for glaze-type icing, if desired. Drizzle some of the icing on cobbler. Serve warm.

Notes:

- Remaining dough can be refrigerated 2 to 3 days or frozen up to 1 month. Use to make sugar cookies or cobbler for another occasion. Remaining icing can be refrigerated 2 to 3 days. Place in small bowl; cover surface of icing with plastic wrap. Use to decorate sugar cookies or other baked dessert.