Mango-Blueberry Cobbler

This luscious dessert offers the comfort of a cobbler with the unexpected combination of mangoes and blueberries, made complete with the inviting flavors - and antioxidant powers - of cinnamon and ginger.

Prep Time: 20 minutes  
Cook Time: 40 minutes

**Mango-Blueberry Filling:**  
3 cups sliced peeled mangoes  
2 cups blueberries  
1 tablespoon lemon juice  
1/3 cup sugar  
2 teaspoons cornstarch  
2 teaspoons McCormick® Ground Cinnamon  
1/2 teaspoon McCormick® Ground Ginger

**Biscuit Topping:**  
1/2 cup flour  
4 tablespoons sugar, divided  
1/2 teaspoon baking powder  
1/2 teaspoon McCormick® Ground Ginger  
1/2 teaspoon McCormick® Ground Cinnamon, divided  
1/4 teaspoon baking soda  
Pinch salt  
1/3 cup buttermilk

**FOR THE FILLING,** mix mangoes, blueberries and lemon juice in large bowl. Mix sugar, cornstarch, cinnamon and 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, ginger, 1/4 teaspoon 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** in preheated 350°F oven 35 to 40 minutes or until fruit is bubbly and topping is browned. Serve warm.

Makes 6 (3/4-cup) servings.

**Nutrition Information Per One Serving:** 225 Calories, Fat 1g, Protein 2g, Carbohydrates 52g, Cholesterol 1mg, Sodium 128mg, Fiber 5g

**Test Kitchen Tip:** Use sliced peeled peaches in place of the mangoes. Or, use frozen blueberries, unthawed, in place of the fresh blueberries. Prepare and bake as directed.