

FRUIT COBBLER

THIS RECIPE WORKS
WITH JUST ABOUT ANY
MIXTURE OF FRUIT
AND HAS A LOVELY
UNUSUAL FLAVOR.

◎ 4 CUPS FRUIT BLACKBERRIES, BLUEBERRIES,
SLICED PEACHES, OR PEARS OR ANY
COMBINATION OF FRUIT.

◎ 2 CUPS SUGAR

◎ 1 CUP FLOUR

◎ 1 tsp BAKIN' POWDER

◎ 1/2 tsp CINNAMON

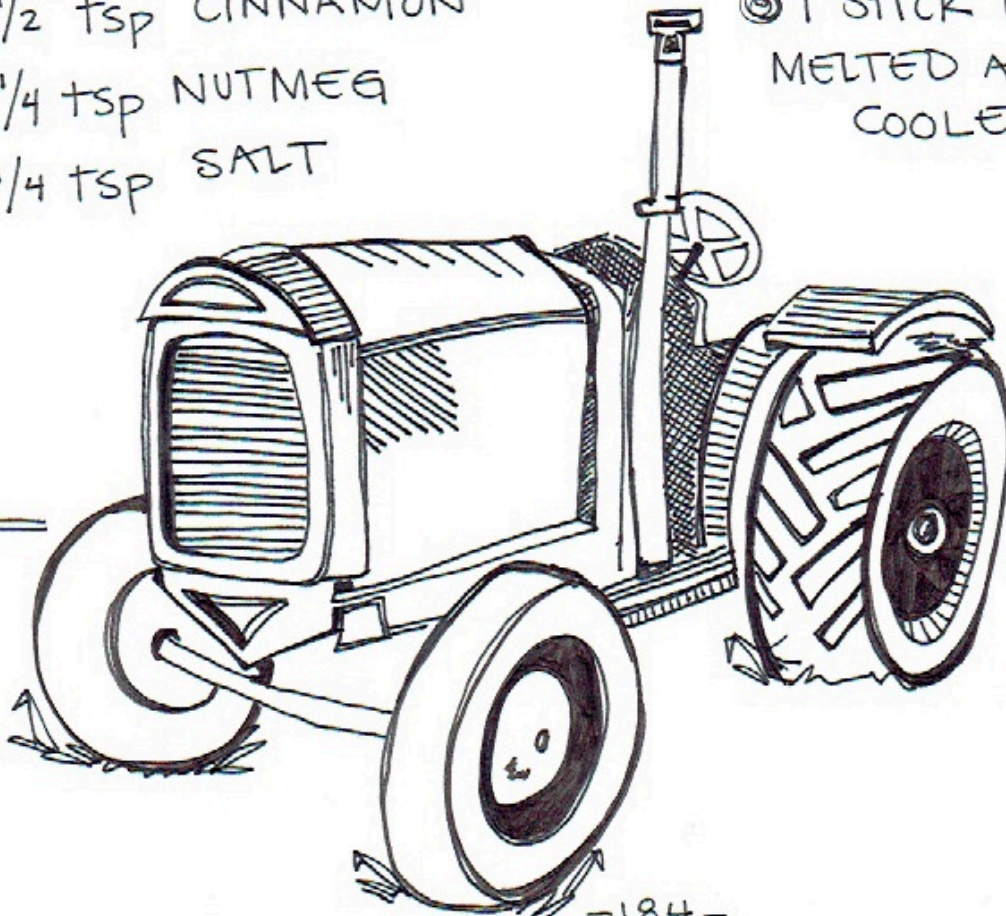
◎ 1/4 tsp NUTMEG

◎ 1/4 tsp SALT

◎ 1 CUP MILK

◎ 1/2 tsp VANILLA

◎ 1 STICK BUTTER,
MELTED AND
COOLED



IN BOWL TOSS TOGETHER FRUIT AND HALF THE SUGAR. LET STAND FOR 30 MINUTES. IN BOWL SIFT TOGETHER THE REMAINING SUGAR, FLOUR BAKING POWDER AND SPICES. ADD THE MILK AND VANILLA. STIR THE MIXTURE UNTIL JUST COMBINED. POUR MELTED BUTTER INTO 10" SQUARE PAN. IF, LIKE ME, YOU DON'T HAVE A 10" SQUARE BAKING PAN JUST USE A 9x13" AND KNOW THIS MAY GET COOKED A LITTLE BIT FASTER. ADD BATTER AND STIR TO COMBINE WITH BUTTER. SPOON FRUIT OVER IT. BAKE COBBLER IN A 350 DEGREE OVEN FOR 30 MINUTES, INCREASE HEAT TO 400 DEGREES AND BAKE COBBLER 10-15 MINUTES MORE OR UNTIL GOLDEN ON THE EDGES. LET COBBLER COOL FOR 20 MINUTES BEFORE SERVING.

