

# Summer Fruit Cobbler

Serves 8 to 10

## Ingredients:

### Filling:

6 cups mixed fruit

½ cup sugar

3 Tablespoons cornstarch

Pinch of salt

### Topping:

1¼ cups all-purpose flour

⅓ cup sugar

2 teaspoons baking powder

¼ teaspoon salt

1 egg

½ cup milk

4 Tablespoons butter, melted and cooled

### Directions:

1. Preheat oven to 350°F.
2. To prepare filling, put fruit in a larger bowl. Mix sugar, cornstarch and salt. Toss with fruit. Pour into 9-inch square baking dish.
3. To prepare topping, combine fruit, sugar, baking powder and salt; set aside.
4. In another bowl, combine egg, milk and butter. Combine with dry ingredients.
5. Pour over fruit. Spread to cover fruit.
6. Bake until filling is bubbling, the topping is browned and a toothpick inserted in the center comes out clean, about 45 minutes.



Recipe from