

EASY FRUIT COBBLER

INGREDIENTS:

- 1 stick real butter, NOT margarine!!!
- 1 1/2 cups sugar (maybe less depending on how sweet you like it - I usually use 1 cup)
- 3 1/2 tsp baking POWDER (omit if using self-rising flour)
- 1 1/2 cups all purpose flour
- 1 cup whole milk (maybe a little more)
- 2 cups fruit (any kind)
- + 1/4 to 1/2 cup sugar if fresh or frozen (no sugar added) fruit is used

DIRECTIONS:

1. If frozen, allow fruit to thaw and save juice. Gradually add sugar to fruit/juice and gently toss to desired sweetness.
2. Melt stick of butter in oblong (3 qt, 13 X 9 X 2) or smaller pyrex or Corning Ware baking dish.
3. Mix flour, sugar (1 1/2 cups), baking powder, and milk.
4. (Read step 5. first.) Pour batter over melted butter.
5. Spoon fruit along sides of dish. (Don't ask why.) Can also sprinkle over entire bottom of dish, BEFORE pouring batter in, if desired.
6. Bake at 350 degrees for 35 - 45 minutes or until top is golden brown. Keep an eye on it; it's easy to overbake.

TIPS:

You can use self rising flour and omit the baking powder.

If you desire more crust, increase flour, baking powder, milk, and sugar accordingly. Or use a smaller dish, like a 9"x9", which will yield a very thick crust. You may have to loosely tent a piece of aluminum foil over the dish to ensure the batter cooks, but doesn't burn. I suggest using Reynold's Non-stick aluminum foil for this task, if you have it. Test with a toothpick for doneness.

Best eaten warm with ice cream or milk on top. Make plenty because it goes very fast!!

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