

MIMI'S FRUIT COBBLER



Ingredients:

- $\frac{1}{4}$ cup butter (4 oz. or $\frac{1}{2}$ stick)
- 1 cup sugar
- 1 cup flour
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons baking powder
- 1 cup milk
- 2 cups sweetened fruit

Instructions:

1. Preheat oven to 350 degrees.
2. Place butter into an 8' square pan and place the pan in the oven to melt while the oven is preheating. Watch it carefully to be sure it doesn't burn. Remove from oven when melted.
3. If using fresh or frozen fruit, it should be combined with sugar and heated in the microwave or over low heat until sugar is melted and fruit is unthawed before it is added to the flour mixture.
4. Mix sugar, flour, salt and baking powder. Then add milk and mix well to form a batter. Pour batter into the pan over the melted butter.
5. Drop the sweetened fruit by tablespoons evenly into the pan over the batter mixture.
6. Bake until golden brown and toothpick comes out clean when inserted in cobbler. Approximately 45 minutes.



FRUIT SUGGESTIONS

- Any kind of canned pie filling can be used.
- Home canned or commercially canned peaches work well.
- Recipe can be used with pineapple and brown sugar to make pineapple upside-down cake.
- When using apple pie filling, brown sugar and spices can be used in the batter mixture.
- Fresh rhubarb can be used if it is pre-cooked with sugar to make a chunky rhubarb filling.
- If desired add cinnamon or other spice to fruit.