

Farm House Cobbler

I'm calling it Farm House Cobbler because this was used to feed a lot of farmhands when I was growing up in Kentucky

Preheat oven to 375

Use an iron skillet if you have one

Slice one stick of butter into the baking pan and stick it in the oven to melt.
Keep an eye on it while it melts so it does not burn.

While butter is melting take at least 2 cups of fruit.
I typically use 3 to 4 cups. It is entirely up to you. You may have to make one or two cobblers before you decide how much is just right. Some people prefer a lot of fruit. Some prefer more crust. You can adjust the recipe to your taste.

Add 1/2 cup of sugar or more if you want the fruit sweeter.
Again adjust the amount of sugar you add to the fruit to your own personal taste. Some prefer to add no additional sugar to the fruit and that is fine.

Heat the fruit in the microwave especially if you are using frozen fruit.
The fruit needs to be warm so it will not slow the cooking time of the cobbler.
Set the fruit aside

Then mix together

1 cup self rising flour *It must be self rising*

1 cup sugar

1 cup milk

When the butter has melted, remove the pan from the oven and pour the flour sugar milk mixture over the butter.

Now add the warm fruit.

Spread it out. Don't pour it in one spot.

I usually start by spooning it around the edges working into the center.

Bake cobbler for 30 minutes to 1 hour.

It will be closer to 1 hour. I have never baked a cobbler for less than 45 minutes but it will depend on your oven.

Keep a watch on it.

If it seems to be too brown but still mushy in the center cover it with foil and cook another 10 to 15 minutes.

Remove from oven and sprinkle with sugar. *I sprinkle mine with sugar and little cinnamon if I am making an apple cobbler*

Serve warm.

Ice cream or whipped topping is a great addition as well.