

# Fruit Cobbler

## Cobbler Fruit

Partially cook fresh fruit at 375 for approx. 20 minutes in 8" round or square glass baking dish. May use frozen fruit. Let thaw and drain in colander before cooking to release excess liquid.

## Cobbler Dough

Wet Ingredients

1 c. flour  
2 Tbl. yellow corn meal  
¼ c. sugar  
2 tsp. baking powder  
¼ tsp. soda  
¼ t. salt

Dry Ingredients

1/3 c. buttermilk  
4 Tbl. melted butter  
½ tsp. vanilla

Topping

1/8 tsp. cinnamon  
2 tsp. sugar

Wait to prepare Cobbler dough ingredients until fruit is almost cooked.

Mix dry ingredients.

Mix wet ingredients and add to dry ingredients.

Mix cinnamon & sugar topping and set aside.

Break dough into seven or eight semi-flat pieces.

Spread on top of warm fruit. Edges do not need to touch.

Sprinkle cinnamon & sugar over top of dough pieces.

Bake at 425 for 15-18 minutes.