

## General Cobbler -

Submitted by Nancy O'Neal. 11/21/14

Crust-

1 cup self rising flour

1 cup sugar

3/4 cup milk (less milk makes a crisper/cookie like crust, more milk makes it a bit thicker and gooey!)

Pour the self rising flour and sugar in to one stick of melted butter (I use a 9x9 baking dish)

Using a fork, blend all ingredients. Once the butter is soaked into the flour/sugar mixture, pour in the 3/4 cup of milk.

Using your fork, mix thoroughly, then mash out the lumps and bumps so that your crust batter is smooth (as much as you can get it!)

Cobbler Fruit Filling:

I usually cheat and use canned pie filling (ie. blueberry, apple, peach, cherry, etc.). If you choose to use canned pie filling, then all you need to do is to spoon out the fruit into the batter into various sections of the baking dish. Don't work about how it looks, just try to put spoonfuls of the fruit in all sections of the crust batter.

If you choose to use fresh fruit, this is how Mawmaw had her recipe written out:

Fresh fruit for cobbler-

1 cup (or more) of cooked fruit

To prepare the fruit for the cobbler batter, simmer the fruit in to 2/3 cup of sugar and 1 drop (about a teaspoon) of lemon juice. The lemon juice will help take away some of the tartness of the fruit and help as a preservative and keep the fresh fruit from turning.

Once the sugar has melted into the fruit, remove from heat and pour cooked fruit in to crust mixture (same as above).

Bake at 350 degrees for about 30 minutes (a little less for a doughy crust, a little more for a browner, crisper crust). Crust- 1 cup self rising flour 1 cup sugar 3/4 cup milk (less milk makes a crisper/cookie like crust, more milk makes it a bit thicker and gooey!) Pour the self rising flour and sugar in to one stick of melted butter (I use a 9x9 baking dish) Using a fork, blend all ingredients. Once the butter is soaked into the flour/sugar mixture, pour in the 3/4 cup of milk. Using your fork, mix thoroughly, then mash out the lumps and bumps so that your crust batter is smooth (as much as you can get it!) Cobbler Fruit Filling: I usually cheat and use canned pie filling (ie. blueberry, apple, peach, cherry, etc.). If you choose to use canned pie filling, then all you need to do is to spoon out the fruit into the batter into various sections of the baking dish. Don't work about how it looks, just try to put spoonfuls of the fruit in all sections of the crust batter. If you choose to use fresh fruit, this is how Mawmaw had her recipe written out: Fresh fruit for cobbler- 1 cup (or more) of cooked fruit To prepare the fruit for the cobbler batter, simmer the fruit in to 2/3 cup of sugar and 1 drop (about a teaspoon) of lemon juice. The lemon juice will help take away some of the tartness of the fruit and help as a preservative and keep the fresh fruit from turning. Once the sugar has melted into the fruit, remove from heat and pour cooked fruit in to crust mixture (same as above). Bake at 350 degrees for about 30 minutes (a little less for a doughy crust, a little more for a browner, crisper crust).