



From the Pantry

Universal Cobbler

Not only can she write, but she can also cook. This month's recipe is from our very own Kim Amboy. Fruit is in season and what better way to enjoy all the flavors of summer than with a fresh baked buttery cobbler. You don't need a complicated recipe to make a fantastic cobbler. This easy, fool-proof classic never disappoints.

INGREDIENTS:

- 1 c. Flour
- 1 c. Sugar
- 1 c. Milk
- 1 Stick of Butter
- 2 tsp. Baking Powder
- Pinch of Salt
- 3 c. Any Fruit

Optional: 1 tsp. Cinnamon,
¼ tsp. Nutmeg, Lemon Zest.

DIRECTIONS:

Preheat oven to 350 degrees. Melt butter in a 9x13 dish and swirl around to coat sides. If using fresh fruit, slice and toss with ¼ to ½ c. sugar plus 2 tsp. lemon juice or zest if desired. If needed, cook firmer fruits with 3 tbsp. sugar and water until softened. This is recommended for apples or pears.

Whisk flour, sugar, baking powder, salt and any spices in a bowl. Add milk and mix to combine. It will be like thin pancake batter. Pour the batter directly over the melted butter, do not stir. Spoon the fruit evenly over the batter, do not stir. Bake 40-50 minutes, longer for deep dishes, until top is golden brown and bubbly.



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