

# EASY FRESH FRUIT COBBLER

F EASY

Last Modified: 07/28/2022

PREP: 1 Min  
COOK: 35 Min  
OVEN: 350

BREADS

MAKES 9 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/4	Cup	Self-Rising Flour	
1	14 Oz	Can Sweetened Condensed Milk	
1/2	Cup	Whole Milk	
8	Tbsp	Unsalted Butter (Divided) Batter	Melted
PLUS			
2	Tbsp	Unsalted Butter (Divided) Dish	Melted
1 2/3	Cups	Buttermilk (COLD)	
1	Tsp	Sea Salt	
2	Tsp	Baking Powder	
1/2	Tsp	Baking Soda	
<b>CRUNCHY TOPPING</b>			
1/4	Cup	Granulated Sugar	
<b>OPTIONAL FRUITS</b>			
	10 Oz	Raspberries	Whole
	10 Oz	Blueberries	Whole
	10 Oz	Strawberries	Sliced
	10 Oz	Pineapple	Chopped
	10 Oz	Cherries (Pitted)	Quartered
	10 Oz	Pomegranates	Whole
	10 Oz	Blackberries	Halved
	10 Oz	Plums (Peeled)	Chopped
	10 Oz	Bananas	Chopped
	10 Oz	Peaches	Chopped
	10 Oz	Pears (Peeled)	Chopped
	10 Oz	Currants	Whole
	10 Oz	Raisins	Whole
	10 Oz	Apples (Peeled)	Chopped

## PREPARATION

<b>FACTOID</b>	This Cobbler is EXTREMELY quick and easy and have a great flavor. Friends will request this Dish. You need to mix the wet batch as quickly as possible because the longer the batter is mixed for, the tougher the Cobbler will become. If you're using thawed Frozen Fruits: They will contain more moisture and have a mushier texture plus the color of the fruit tends to "tint" the Batter.
<b>NOTE</b>	The "firmer" Fruit choices (Pineapple, Plums, Bananas, Peaches, Pears and Apples) will need to be sliced, heated in enough water to cover them until they are a softer texture. Then chopped into bite-sized chunks.

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<b>TOOLS</b>	1) Large Mixing Bowl 2) 9" x 13" Heavy Ceramic Baking Dish
<b>PREP</b>	1) If not already small, cut the chosen Fruit into 1/2 inch chunks. 2) Melt the Butter in a microwave while gathering the other ingredients. 3) Brush the inside surfaces of the Baking Dish with some melted Butter. 4) Preheat the oven to 350 degrees with a rack in the center.
<b>1</b>	In a large mixing bowl, whisk together the Flour, Condensed Milk and Whole Milk just until ALL of the Flour is wet. Whisk in the remaining Melted Butter until incorporated.
<b>2</b>	Pour the Batter into the Ceramic Baking Dish. Set on the counter and shake gently to even out the Mixture.
<b>3</b>	GENEROUSLY sprinkle the top evenly with the chosen Fruit.
<b>4</b>	Sprinkle the top with the Granulated Sugar.
<b>5</b>	Bake until the top is golden brown, about 35 minutes. Test the Dough for done with a toothpick, if it comes out dry, the Cobbler is done. .
<b>6</b>	Let the Cobbler cool for 10 minutes if you will be topping it with Ice Cream, otherwise enjoy while hot (or cold if any is leftover).
<b>SERVE</b>	Spoon into a bowl and serve while hot.