

Fruit Cobbler

INGREDIENTS:

For 9" x 13" pan:

2 16 oz. bags of frozen fruit, your choice: peaches, mixed berries, blueberries, cherries, blackberries, red or black raspberries or strawberries

-or- 4 C. fresh fruit (any of the fruits listed above or fresh peeled and thick sliced apples*)

1/2 C. Flour

Approximately 3/4 C. Sugar (adjust to taste -- a little more for tart berries, a little less for sweet fruits, such as peaches or strawberries)

3 Tbs. Butter or Margarine

*** If you use apples, be sure to dust them with 1 tsp. of ground cinnamon.**

For the crust, you will need a double recipe of:

Basic Pie Crust (see recipe elsewhere on this website)

Roll out pie crust into a long, wide strip. Cut this into about 4 two-inch strips and lay these across the bottom of the baking dish.

Spread your frozen fruits across the strips of pie crust. (Shown on the website are mixed berries: strawberries, red raspberries, blueberries and blackberries).

Sprinkle the flour all over the top of the fruit. Don't worry about the "dusty" appearance -- once the fruit starts to bake, the juice from the fruit will combine with the flour and thicken just right.

Sprinkle the sugar evenly over the top of the fruit.

Dot the fruit with margarine or butter -- this will combine with the flour, sugar and hot juice from the fruit and this combination will thicken the fruit. [Note that with a little practice, you probably won't find you need to measure these ingredients -- you'll learn how much to use for each type of fruit you like to use]

Fold the strips of crust over the fruit and don't worry if they overlap. Place in a 375 degree oven (preheated) and bake for approximately 25 minutes. About halfway through this baking time, open the oven, spread a thin layer of margarine or butter on the crust strips and sprinkle extra sugar on top of the crust. Continue baking until crust is lightly golden brown and fruit is very bubbly. This is best served warm with ice cream!

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