



Fruity Cobbler

Makes 4-5 servings

4 tablespoons unsalted butter, melted

1/4 cup sugar

1/4 cup brown sugar

1/2 cup flour

1/4 teaspoon vanilla

pinch of salt

1 teaspoon cinnamon sugar

2 cups fresh (or frozen, thawed) berries or fruit (peeled and cut into chunks).

(Strawberries, blueberries and peaches are great choices!)

Preheat oven to 375 degrees.

In a medium bowl combine melted butter, sugars, flour, vanilla and salt.

Stir until a soft dough forms.

It can be slightly crumbly, but you want it to hold together when you squeeze it.

Spray a baking dish with non-stick cooking spray. Put the fruit in the dish.

Take the dough by the handful and pat it into disks that are about 1/4-inch to 1/2-inch thick. Lay them on top of the fruit, continuing with the patties, until it is covered, trying not to overlap patties too much. Or, using hands crumble and sprinkle dough on top of fruit.

Sprinkle cinnamon sugar on top.

Bake the cobbler at 375 degrees for about 20-22 minutes, until the crust is light golden brown.

Let cool slightly, then serve with ice cream if desired.