



Fruity Cobbler

Makes 2-3 servings

1/2 cup unsalted butter

1/2 cup flour

1/2 cup sugar

1 Tablespoon 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 microwave safe bowl, microwave the butter for about 30 seconds until melted.

Add in the flour and sugar, mixing as you go, until the mixture forms a soft dough.

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. Sprinkle cinnamon sugar on top.

Bake the cobbler at 375 degrees for about 25-30 minutes, until the crust is light golden brown.

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