

Better Butter Cobbler

(Gaye McNutt, 2012)

Preheat oven to 350°F

Fruit:

2c fresh or frozen fruit (berries)

1/2c sugar

Cook over medium heat for 10-15 minutes

Melt 2Tbsp butter into a cast iron skillet or Dutch oven (during pre-heat)

Batter:

1c flour

1c sugar

1 ½ tsp baking powder

1c milk

Layer:

½ the batter

Fruit (plop it around in places)

Remaining ½ of the batter

Bake until golden on top (approx..) minutes