



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Fresh Fruit Cobbler

Serves 8

4 cups fresh fresh fruit (cleaned, pitted, sliced or prepared as needed)
1/2 cup butter, softened
1 1/2 cup sugar (divided into 2 x 3/4 cup)
1 cup flour
1 tsp baking powder
1/2 tsp salt
1/2 cup milk
1/2 tsp vanilla extract
1 tsp cornstarch
1 cup boiling water

Place fresh cherries, peaches, blueberries, or a mixture of fruit in lightly greased 12 x 8 x 2 baking dish. Cream butter and gradually add 3/4 cup sugar, beating well at medium speed. Combine dry ingredients. Add them to the creamed mixture and mix. Stir in milk and vanilla. Pour batter over fresh fruit. Combine remaining sugar, cornstarch and water. Pour over batter. Bake at 375 degrees for 45-50 minutes. Let cool at least 30 minutes before serving. Okay to make the day before eating and store in the refrigerator. Serve with ice cream.