

relish.

Printed from Relishmag.com on 2/3/2011

Apple Pear Magic Cobbler

Ingredients

3 cups apples, peeled and chopped
1 cup dried pears, chopped or torn
½ cup turbinado or brown sugar
¼ cup apple or apricot juice
½ cup (1 stick) butter, melted
¼ cup granulated sugar
1 ½ cups self-rising yellow cornbread mix (such as Bob's Red Mill)
¼ teaspoon salt
¾ cup 2 percent reduced-fat milk
2 eggs, slightly beaten
¼ cup maple syrup

Instructions

1. Preheat oven to 350F.
2. Combine apples, pears, turbinado sugar and fruit juice in a saucepan. Cook over medium heat about 10 minutes.
3. Pour melted butter into 8 (6-ounce) ramekins or a 2-quart baking dish.
4. Combine granulated sugar, cornbread mix and salt in a medium bowl. Whisk in milk, eggs and maple syrup until well blended. Do not overbeat. Pour over butter. Do not stir. Spoon fruit and juice over batter. Do not stir.
5. Bake 20 minutes for ramekins or 35 minutes for baking dish, until crust rises to the top and browns. Serves 8.

Recipe by Nancy Vienneau.

Nutritional Information

Per serving: 340 calories, 13g fat, 30mg chol., 4g prot., 56g carbs., 390mg sodium.

Relish is a division of Publishing Group of America, Inc. All content within this site is ©2006 of Publishing Group of America unless otherwise noted.