
Banana Bread Cobbler

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 55 minutes

1 cup self-rising flour

1 cup granulated sugar

1 cup milk

1/2 cup butter, melted

4 medium ripe bananas, sliced

Streusel Topping (see recipe under "Condiments/ Toppings")

Preheat the oven to 375 degrees.

In a bowl, whisk together the flour, sugar and milk just until blended. Whisk in the melted butter. Pour the batter into a lightly greased 11 x 7-inch baking dish. Top with banana slices and sprinkle with Streusel Topping.

Bake in the preheated oven until golden brown and bubbly, about 40 to 45 minutes.

Dessert

Per Serving (excluding unknown items): 327 Calories; 13g Fat (34.6% calories from fat); 3g Protein; 52g Carbohydrate; 2g Dietary Fiber; 35mg Cholesterol; 331mg Sodium. Exchanges: 1 Grain(Starch); 1 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.