

Fruit Cobbler

A Friend

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*2 cups fruit (peaches,
blueberries, apples, etc)
fresh or frozen
1/2 cup sugar
1 stick butter
1 cup flour
1 cup sugar
1/2 cup milk
1 1/2 teaspoons baking
powder
pinch salt*

Preheat the oven to 350 degrees.

In a bowl, mix the fruit with the 1/2 cup of sugar.
Let stand for 30 minutes to bring out the juices.

In a three-quart round casserole dish, melt the
butter. Mix the flour, one cup of sugar, milk,
baking powder and salt into the butter. Pour in
the fruit and juice mixture. Do not stir.

Bake for 35 to 45 minutes until lightly browned
and soft in the middle.

Per Serving (excluding unknown
items): 2508 Calories; 97g Fat
(34.2% calories from fat); 18g
Protein; 402g Carbohydrate; 4g
Dietary Fiber; 265mg Cholesterol;
1733mg Sodium. Exchanges: 6 1/2
Grain(Starch); 1/2 Non-Fat Milk; 19
Fat; 20 Other Carbohydrates.