

Fall Fruit Cobbler

Ingredients

6 c Fall Fruit (peaches, apples, blackberries, blueberries in any combination, cut in small bite-size pieces)
2/3 c Sugar
1 1/4 c Flour (plus 1 tablespoon)
1 t Lemon Zest
1/4 t Salt
2 t Baking Powder
1/2 t Ground Cinnamon
1 Egg
1/2 c Buttermilk
6 T Butter (melted and cooled)
1/2 t Vanilla Extract

Instructions

- 1.Preheat oven to 375 degrees. Lightly spray 13x9-inch baking dish with cooking spray.
- 2.Mix fruit, 1/3 cup sugar, 1 tablespoon flour, lemon zest, and pinch of salt gently and distribute evenly in the baking dish.
- 3.Mix 1 1/4 cup flour, 1/3 cup sugar, baking powder, cinnamon and 1/4 teaspoon salt in a medium bowl.
- 4.In another bowl, mix the egg, buttermilk, butter, and vanilla extract. Add this mixture to the medium bowl of dry ingredients and stir. Spoon the topping over the filling, leaving spaces for the juices to bubble up.
- 5.Bake for 30 to 45 minutes or until lightly browned.