



## Fresh Fruit Cobbler

Savannah · 28/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

6

### Description

Only use fresh fruit for this fresh fruit cobbler recipe Any variation will work I usually use sweetened peaches and lightly sugared berries but this is optional Serve warm with cream ice cream or whipped cream

### Ingredients

- - 1 cup sliced fresh peaches -  $\frac{3}{4}$  cup peeled apple slices -  $\frac{3}{4}$  cup peeled pear slices -  $\frac{1}{2}$  cup blueberries -  $\frac{1}{2}$  cup pitted
- sliced cherries -  $\frac{1}{2}$  cup pitted
- sliced plums -  $\frac{3}{4}$  cup white sugar -  $\frac{1}{4}$  cup milk - 1 egg - 1 cup all-purpose flour - 1 teaspoon baking powder -  $\frac{1}{2}$  teaspoon salt -  $\frac{1}{2}$  teaspoon vanilla extract - 2 tablespoons butter
- melted

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish. Arrange peaches
2. apple
3. pear
4. blueberries
5. cherries
6. and plums in the prepared baking dish. Whisk sugar
7. milk
8. and egg together in a medium bowl. Sift flour
9. baking powder
10. and salt together into a separate bowl. Stir dry ingredients into wet ingredients
11. then stir in melted butter and vanilla. Pour batter over fruit in the baking dish to cover. Bake in the preheated oven until bubbly and lightly browned on top
12. about 30 minutes. Serve warm.