

Simple sweetness for summer

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Who doesn't love a simple fruit cobbler. There are all kinds of recipes for cobblers out there from the quick and easy, to the ones "Grandma used to make." I even have a crock-pot recipe that I shared with you last year. Believe me when I say I have tried them all, and I have yet to find one that I didn't like!

This little recipe is a super simple and quick way to feed a family, and it just can't be beat. Depending on the type of fruit you choose, add a little cinnamon or nutmeg to the sugar you sprinkle on top and get a little extra flavor out of the mix. Enjoy this summer treat with your family. I know I sure will!

Fruit Batter Cobbler

4 tablespoons butter

3/4 cup flour

3/4 cup sugar

1 teaspoon baking powder

1/4 teaspoon salt

3/4 cup milk

2 cups sliced fresh peaches or nectarines, or whole blueberries, strawberries, raspberries, blackberries or a combination of fruits

1 tablespoon sugar

Adjust oven rack to upper-middle position, and heat oven to 350 degrees.

Put butter in an 8-inch square or 9-inch round pan; set in oven to melt. When butter has melted, remove pan from oven.

Whisk flour, 3/4 cup of sugar, baking powder and salt in small bowl. Add milk; whisk to form a smooth batter. Pour batter into pan, then scatter fruit over batter. Sprinkle with remaining 1 T. of sugar.

Bake until batter browns and fruit bubbles, 50 to 60 minutes. Serve warm or at room temperature with a dollop of whipped cream or a small scoop of vanilla ice cream, if desired.