

FRUIT COBBLER

Mrs. Clay (Virginia) Stovall

- 1 cup sugar
- 1 cup flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 cup milk
- 1 cube butter or margarine
- 1 qt. fruit (heated) (if fresh fruit or sour cherries, add 1/2 to 1 cup sugar)
- cinnamon
- nutmeg

Place cube of butter in baking pan and place in 350 oven to melt. Mix sugar, flour, salt and baking powder together then add milk. Add this batter to melted butter, then spoon heated fruit on top. Sprinkle with cinnamon and nutmeg.

Bake in 350° oven for 45 minutes. (It is a good idea to use cookie sheet under pan in case cobbler boils over.)

