

Easy Fruit Cobbler

Ingredients

1 stick butter, 1 c. milk, 1 c. sifted flour, 1 c. sugar, 1 qt. fruit (fresh or cooked)

Directions

1. Melt margarine in bottom of baking pan or large baking dish. Add milk (do not stir).
2. Sift flour and sugar.
3. Add to dish (do not stir).
4. Add fruit and bake at 325° to 350° until crust rises to top and browns.

Source

Gathered: www.cookbooks.com/Recipe-Details.aspx?id=306416

RecipeML v1.1 - Terms of Usage

Data Source and Reliance

This recommendation system relies on the RecipeNLG dataset, which is publicly accessible on Kaggle. Recommendations generated are derived from the information contained within this dataset.

Disclaimer of Warranty

While we endeavor to provide accurate recipe recommendations, it's important to note that these suggestions are generated using Machine Learning and Natural Language Processing (NLP) technology. We do not guarantee the accuracy, completeness or suitability of any recommendations

Data Privacy and Security

We are committed to safeguarding your data and privacy. Please refer to our Privacy Policy to understand how we collect, use & protect your personal information (tinyurl.com/RML-PrivacyPolicy)

By using this recommendation system, you acknowledge that you have read, understood, and agreed to these Terms of Usage. These terms are subject to change, and it is your responsibility to review them periodically for updates and modifications. For queries, mail thisisashwinraj@gmail.com