



Cup Cobbler

► Fresh from the Farm Alabama Recipes

We hope you enjoy **Cup Cobbler**!

This recipe and more from farmers around the state are also available in Extension publication FCS-2112, Fresh from the Farm Alabama Recipes, a great place to find new ways to use an abundance of fresh produce. The most important thing to remember when trying these recipes, which are farmer favorites, is to buy fresh and buy local. Support our farmers and support our communities.

David and Margaret (Maggie) Cox
Maggie Valley Berry Patch, Marshall County



Ingredients

- Frozen or fresh berries
- ¼ to ½ cup sugar (for berries)
- 1 cup sugar
- 1 cup self-rising flour
- 1 cup milk
- ½ to 1 stick butter



Preparation

I prefer to cook this in a cast iron Dutch oven, but it can be done in a regular 9 x 13 baking dish. Butter sides and bottom of baking dish. Pour enough berries in bottom of pan to cover well. Sprinkle ¼ to ½ cup of sugar over berries. Let sit for about 15 minutes. Mix 1 cup sugar, self-rising flour, and milk (does not have to be mixed smooth). Pour over fruit. Dot with butter. Place in 350 degrees F oven for about 45 minutes. The crust should be light golden brown. Serve as is or with ice cream. Great winter dessert to use frozen fruit!

Kristin Woods, *Regional Extension Agent*, Food Safety, Preparation, and Preservation

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Revised June 2020, FCS-2150

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