

Mary France's Blueberry Cobbler

This basic recipe can be modified in many ways. Experiment with your favorite fruit from peaches to raspberries. You can also use fresh, frozen, or canned fruit. You just can't go wrong with this one!



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Ingredients*:

1 c	Sugar
1 c	Self-Rising Flour
1 c	Milk
1 stick	Butter, melted
2 c	Fruit

Directions:

Mix the ingredients and bake at 350-375 degrees for 30-40 minutes.

***Alternative:**

For gluten-free cobbler, substitute wheat flour with a gluten-free baking mix. If using a wheat alternative flour, like almond flour, be sure to add baking soda to leaven it. You can also use a milk alternative and/ or reduce the sugar and butter in half.