

THE OLYMPIA KITCHEN

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Recipe: **Fruit Cobbler**

Serves 8-10

By Shannon Beigert

Ingredients

- 2 1/2 Cups fresh or frozen fruit. (Thaw and drain if frozen.)
- 1 Cup sugar
- 1 Cup all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/8 teaspoon nutmeg
- 1 Tablespoon corn starch
- 3 Tablespoons water
- 1 cup buttermilk
- 1/2 cup butter, melted

Directions

Butter a regular baking pan and preheat the oven to 375 degrees.

Clean, cut and pit your fruit. Place it in a large bowl. I peel peaches but leave the skin on the plums. Berries do not need to be cut. If your fruit is frozen, allow it to thaw.

Add one cup of sugar to the fruit and stir it. This will produce a fruit syrup within 10 to 20 minutes. Mix cornstarch with water and add it to the fruit. Place the fruit mixture in the prepared baking pan.

In a separate bowl, combine flour, baking powder, salt and nutmeg. Once combined, add buttermilk. Stir in melted butter until blended, and a soft dough forms. Then gently cover the fruit with the dough.

Bake at 375 degrees for about one hour, until the cobbler crust turns light golden brown. Serve warm with vanilla ice cream.

Enjoy!

Look for more recipes that make use of seasonal and locally produced ingredients every week in *The JOLT*. Suggestions? Compliments? Photos? Email shannon@theJOLTnews.com