

WTRE VINTAGE RECIPE OF THE WEEK

Fresh Fruit Miracle Cobbler

From "The Lost Art of Pie Making Made Easy" by Barbara Swell

INGREDIENTS

4 Tbs. melted butter

¾ to 1 cup sugar

1 cup milk

1 cup self-rising flour

3 cups fresh berries

1 tsp. vanilla

INSTRUCTIONS

Melt butter in a deep-dish glass pie plate. Stir dry ingredients together with milk and vanilla just until no lumps remain. Pour batter over the melted butter.

Sprinkle 3 cups of fresh berries on top and bake in a preheated 350°F oven for about 35 to 40 minutes until lightly browned.

***Baker's Note:** Try using less sugar in the recipe and sprinkle a little coarse sugar on top after it has baked for about 15 minutes for a lovely crunch! Plump blackberries or black raspberries are highly recommended.*