



MAYAMAM  
WEAVERS

## Summer Fruit Cobbler

4 Tablespoons Butter

1 cup flour

½ cup sugar

1 tsp baking powder

¼ tsp salt

1 egg

1 vanilla

¾ cup milk

2 cups fresh (or frozen) fruit like peaches, strawberries, blueberries, raspberries or blackberries or any combination

1 Tablespoon sugar

Preheat oven to 350°F.

Place butter in an 8 inch square or 9 inch round pan. Set in oven to melt then remove from the oven.

Whisk flour, ¾ cup sugar, baking powder and salt in a small bowl.

In a small bowl, whisk together egg, milk and vanilla.

Add wet ingredients to dry ingredients and whisk until smooth.

Pour batter into pan.

Sprinkle fruit over batter.

Sprinkle 1 Tablespoon of sugar over the fruit.

Bake until brown and fruit bubbles, approximately 50-60 minutes.

Serve warm or room temperature with whipped cream or vanilla ice cream.

