

## **Essie's Cobbler Recipe**

**1/4 c. soft butter**

**1/2 c. granulated sugar**

**1 c. sifted all purpose flour**

**2 tsp. baking powder**

**1/4 tsp. salt**

**1/2 c. milk**

**1/4 c. additional sugar**

**1 c. juice from drained fruit**

**Drained can or quart jar of peaches**

**Drained can or pint jar of raspberries, blueberries or (my choice)  
blackberries**

**Heat the oven to 375° F. Cream the butter and sugar until they are light and fluffy. Sift together the flour, baking powder and, salt. Add to the creamed mixture alternately with the milk. Beat together until it all creates a smooth consistency. Spread the batter into a greased loaf pan. Spread the drained fruit over the batter. Sprinkle on the additional sugar and pour on the juice. It will look soupy and weird, but don't worry, it will work!**

**Bake it for 45-50 min. or until it looks browned on top. Serve it warm with whipped cream or ice cream! This loaf pan size should serve 6.**