

Easy Fruit Cobbler

Ingredients

2 cups all-purpose flour*

1/2 cup granulated sugar

1/2 cup brown sugar

2 tsp baking powder

1 tsp salt

12 TBSP (1 1/2 sticks) chilled butter

1/2 cup boiling water

1 21-oz can fruit pie filling

1 1/2 TBSP sugar

Instructions

1. Grease and 8x8 pan. Set aside.
2. Mix dry ingredients together, except for 1 1/2 TBSP of sugar. Stir to mix thoroughly.
3. Cut in the chilled butter using a pastry blender or fork until the mixture resembles coarse meal.
4. Add the boiling water and stir until just combined.
5. Pour pie filling into prepared pan.
6. Drop flour mixture by spoonfuls onto pie filling. Sprinkle remaining 1 1/2 TBSP sugar over top of cobbler.
7. Place pan on a baking sheet. Bake at 350 until topping is golden brown, about 30 minutes.

Serving Suggestion

Serve warm with vanilla ice cream or whipped cream.

***Gluten Free Variation**

For a gluten free option, substitute a one-to-one gluten free flour (like King Arthur's) for the all-purpose flour. Follow the remaining instructions as is.