

Heritage Recipes

You can share old family recipes and traditions

Grandma's Fruit Cobbler

From Nancy

In loving memory of my grandmother, Lettie Armstrong Glattli
Born 1902 in Marion County, Florida
Died 1996 in Polk County, Florida



Grandma and Granddaddy were both from farming families that settled in Marion County, Florida. Grandma's people had arrived from Georgia and the Carolinas in the early 1820's, while Granddaddy's family moved down from Kentucky in the early 1900's. Both families grew a large variety of fruits and vegetables. Grandma used whatever fresh fruit she had on hand to make this wonderful fruit cobbler, but it's particularly good with peaches, blackberries, pears or apples.

Fruit Cobbler

Batter: 1 cup sugar, 1 cup self-rising flour, 1 cup milk

Melt 1/2 cup butter or margarine (1 stick) in a dish. Mix sugar and flour, stir in milk to make batter. Pour batter over melted butter. DO NOT STIR!!!

Mix 2 cups fresh fruit and 1 cup sugar. Drop fruit around over batter. Bake 1 hour at 350. Do not open oven for 50 minutes. Serve hot or cold.

Grandma probably had to soak her baking dish for a week to get the last of the fruit cobbler out. I use liberal amounts of cooking spray such as PAM. Also, when adding sugar to the fresh fruit, a full cup of sugar just seems like too much. I usually cut back to 1/2 cup or less, depending on the natural sweetness of the fruit I'm using.

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editor@heritagerecipes.com

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