

Fresh Fruit Cobbler

Serves 6

$\frac{1}{2}$ cup sugar
1 tablespoon cornstarch
4 cups freshly sliced,
peeled peaches or
plums (or mixed berries)
3 tablespoons butter

1 cup flour
1 tablespoon sugar
 $1\frac{1}{2}$ teaspoon baking
powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup milk

1. Preheat oven to 400 degrees. In a saucepan, mix the sugar and cornstarch. Stir in fruit and cook over medium heat, stirring constantly, until mixture boils and thickens. Cook 1 minute more, stirring constantly. Pour into an ungreased 2-quart baking dish and place in oven while you make the topping.
2. Combine flour, sugar, baking powder and salt. Cut butter into dry ingredients until mixture resembles fine crumbs. Stir in milk.
3. Drop 6 large spoonfuls of dough onto the hot fruit mixture. Bake 25 to 30 minutes or until topping is golden brown. Serve warm or at room temperature, with vanilla ice cream or whipped cream.

— Lisa Scott-Ponce