

# Busy Day Cobbler

Serves 6-8 : ~50 minutes, almost all inactive time : recipe by Ronni Lundy

## Ingredients:

- 4 cups berries or larger fresh fruit cut into bite-sized pieces\*
- 1¼ cups sugar
- 1 to 2 tsp grated lemon zest
- ½ tsp freshly squeezed lemon juice
- ½ tsp salt
- 6 tblsp butter (you know I always use salted)
- 1 cup all-purpose flour
- 2½ tsp baking powder
- ¾ cup whole buttermilk

## Instructions:

- Preheat the oven to 375°F.
- In a large bowl, toss the fruit with ¼ cup of the sugar, the lemon zest, lemon juice, & salt. Set aside.
- Place the butter in a 13 x 9-inch baking pan or a 10- or 12-inch cast-iron skillet, & put the pan in the preheating oven to melt the butter. Don't forget about it!
- In another bowl, mix the flour with the remaining 1 cup sugar & the baking powder.
- Quickly add the buttermilk & stir to make a thick batter.
- Remove the baking pan from the oven & carefully tip it just a bit to swirl the butter around, coating halfway up the sides of the pan. (If any butter remains unmelted, the swirling will help it to melt, as well.)
- Pour most of the butter into the batter, leaving a generous coating in the pan.

- Stir quickly to just incorporate it (a little streaky with butter is okay), then pour the batter right back into the pan, using the back of the mixing spoon to spread it evenly to the edges, if needed.
  - Turn the fruit out on top of the batter, distributing it evenly & leaving ½ inch uncovered around the sides.
  - Bake for 35 to 40 minutes, until golden brown on top & crisp around the edges.
  - The cobbler can be served warm or at room temperature.
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**recipe notes:**

- I used a combo of blackberries, blueberries, peaches & plums.

**what you learn from this recipe:**

- I learned this last time I made a plum dessert but!! you learn that more desserts should use plums.
- Also duh you learn a really easy dessert.