

Batter Fruit Cobbler

Serves 4 to 5

4 tablespoons (1/2 stick) unsalted butter

3/4 cup all-purpose flour

3/4 cup plus 1 tablespoon sugar

1 teaspoon baking powder

1/4 teaspoon salt

3/4 cup milk

2 cups prepared fruit or berries (not sweetened or thickened)

Adjust oven rack to lower-middle position and preheat oven to 350⁰F. Put butter in an 8-inch square or 9-inch round pan; set in oven to melt.

Whisk flour, 3/4 cup sugar, baking powder, and salt in small bowl. Add milk; whisk until just incorporated into dry ingredients. When butter has melted, remove pan from oven. Pour batter into pan, then arrange fruit over batter. Sprinkle with remaining 1 tablespoon sugar. Bake until batter browns, 40 to 50 minutes. Cool slightly and serve.