



Festive Cobbler Recipe

Ingredients

1 cup of milk
1 cup sugar
1 cup self-raising flour
1/4 cup of melted butter
1 teaspoon vanilla
500g bag of frozen fruit
(choose your favourite)

Method

1. Gather all ingredients
2. Preheat oven to 350F/176C degrees.
3. Pour melted butter in 8x8 or 9x9 inch baking dish and swirl to coat the bottom of the dish. They can use a pastry brush to coat the dish if they cannot swirl.
4. In a bowl, place the flour, milk, sugar and vanilla extract and mix well - your child could use a small wooden spoon or whisk.
5. Pour the batter over the melted butter in the pan. Add the frozen fruit on top of the batter using a spoon to distribute evenly and DO NOT STIR.
6. Bake for 30-40 minutes or until the cobbler is thoroughly cooked in the middle and is golden brown.
7. Serve warm with ice cream or whipped cream - top with your favourite chocolate or caramel sauce.